

# Breaking Bread

with the  
Williams Family...  
Ingrid's Recipes



## Zucchini Bread

### Ingredients:

- 4 eggs
  - 2 cups granulated sugar
  - 1 1/2 cup vegetable oil
  - 3 cups grated zucchini
  - 3 teaspoons vanilla
  - 3 cups all-purpose flour
  - 1 teaspoon salt
  - 2 teaspoons baking
  - 1 teaspoon baking powder
  - 1 1/2 teaspoons cinnamon
  - 2 cups chopped walnuts
1. Beat eggs until light and foamy. Add sugar, oil, zucchini, and vanilla.
  2. Mix lightly but well. Combine flour, salt, soda, baking powder and cinnamon. Add to egg mixture,
  3. Stir until well blended and add nuts.
  4. Pour into 2 well-oiled 9x5x3-inch pans.
  5. Bake at 350° for 1 hour or until well done.
  6. Remove from pans when cooled.
  7. If desired, a little brown and white sugar (combined) may be sprinkled on top of batter before baking.

*These loaves may be frozen.*