



## Zucchini Bread

### Ingredients:

- 3 eggs
- 2 c. sugar
- 1 c. oil, olive or other veggie oil – if you want to splurge use walnut oil!
- 2 t. vanilla extract
- 1 t. lemon zest
- 3 c. All Purpose flour
- 1 t. baking soda
- 1 t. baking powder
- 1 t. salt
- 1 t. cinnamon
- 2 c. shredded Zucchini
- ½ c. chopped Nuts

### Method:

Combine eggs and sugar in large mixing bowl, then beat in oil, vanilla extract, and lemon zest. Combine the dry ingredients in a separate bowl. Mix together the flour, baking soda, baking powder, salt, and cinnamon. Gradually add dry mixture to wet mixture. Stir in Zucchini. Stir in nuts if desired.

- Pour into 2 greased and floured 9"x 5" loaf pans
- Bake at 325 degrees for 55-60 min. or until toothpick inserted near center comes out clean
- Cool for 10 minutes before removing from pans to wire rack to finish cooling

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