

KITCHEN AFFAIRS

for the serious cook

WOODLAND CENTER
4610 VOGEL ROAD
EVANSVILLE, IN 47715
(812) 474-1131

Featured on FOX—WTVW, Ch. 7 on September 22, 2008

SHELLY'S BEST ZUCCHINI BREAD

1 cup vegetable oil
3 large eggs
2 cups granulated sugar
2 cups grated zucchini
1 teaspoon salt
1 teaspoon baking soda
1/2 teaspoon baking powder
2/3 cup chopped nuts (pecans, almonds, etc. your preference), or more
1/4 teaspoon ground cinnamon
1 TableSPoon pure vanilla extract
3 cups flour

Preheat the oven to 325°F. Grease and flour a 1-pound loaf pan.

Clean and shred or coarsely grate the zucchini. (The coarse shredding blade of your food processor is perfect for this.) Combine all the ingredients and mix well. Pour out into the prepared pan and bake in the preheated oven for one hour, or until a cake tester inserted into the center comes out clean.

You can also bake these as muffins, but they will bake about 25% faster, 40 to 50 minutes in the oven. Allow them to cool completely (3 hours) before wrapping for freezing, if you are saving these for later eating.