

Zucchini Bread

Makes 2 loaves

Ingredients:

<i>3 eggs</i>	<i>½ teaspoon baking powder</i>
<i>2 cups sugar</i>	<i>1 teaspoon baking soda</i>
<i>1 cup butter</i>	<i>3 cups flour</i>
<i>1 teaspoon cinnamon</i>	<i>2 cups grated, unpeeled zucchini</i>
<i>1 teaspoon nutmeg</i>	<i>1 tablespoon vanilla</i>
<i>1 teaspoon salt</i>	<i>1 cup chopped pecans or walnuts</i>

Beat eggs, sugar, and butter. Add spices and blend. Add all dry ingredients, flour, and zucchini, and mix. Stir in vanilla. Fold in nuts.

Pour into 2 greased 8½x4½x2½" loaf pans. Bake at 350° for 1 hour, or until cake tester or wooden pick inserted in centre of loaf comes out clean. Cool in pans for 10 minutes.

Remove from pans and cool on wire rack. Eat it warm or wrap it in plastic wrap or foil before allowing it to cool overnight. Slice before freezing.

Wonderful served warm!