

Zucchini Bread

2 Loafs

3	eggs
2 cups	sugar
2 cups	grated zucchinis
¾ cup	oil
2 tsp.	vanilla
3 cups	flour
½ cup	nuts
1 tsp.	salt
1 tsp.	soda
1 tsp.	baking powder
1 tsp.	cinnamon
½ tsp.	nutmeg
¼ tsp.	cloves

4 Loaves

6
4 cups
4 cups
1½ cups
3 tsp.
6 cups
1 cup
2 tsp.
2 tsp.
2 tsp.
2 tsp.
1 tsp.
½ tsp.

8 Loaves

12
8 cups
8 cups
3 cups
4 tsp.
12 cups
2 cups
3 tsp.
4 tsp.
4 tsp.
3 tsp.
1½ tsp.
¾ tsp.

- Heat oven to 325°.
- Grease 9 x 5 bread pans.
- Beat eggs well. Add sugar, zucchini, oil and vanilla.
- Mix all dry ingredients.
- Add dry ingredients to egg mix. Mix well.
- Add crushed nuts.
- Pour into prepared bread pans.
- Cook at 325° for 50 to 60 minutes.
- Let cool down 10 minutes before removing from pan.
- Make icing, as desired.