

## Zucchini Bread

3c. sifted flour

1 tsp salt

1 tsp baking powder

1 tsp baking soda

1 tsp ground cinnamon

3 eggs

1 1/2 c. sugar

1 c. vegetable oil

2 med sized zucchinis  
shredded (2c)

1 tsp lemon juice (grated)

2 tsp vanilla

1/2 c. chopped walnuts

1. Sift flour, salt, baking powder, baking soda & cinnamon onto waxed paper.

2. Beat eggs lightly in a large bowl, stir in sugar, oil, zucchini, lemon and vanilla. Add flour mixture blending thoroughly, stir in walnuts. Spoon batter into 2 well greased 9x5 or 8 1/2 x 4 1/2 inch loaf pans.

3. Bake in moderate oven at 350° for 50-60 minutes or until center springs back when lightly pressed with fingertip. Remove from pans & cool.