

Grandma Clark's Zucchini Bread  
[www.sprinklesomesunshine.blogspot.com](http://www.sprinklesomesunshine.blogspot.com)

ingredients

3 eggs  
2 cups sugar  
1/2 cup oil  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
1 teaspoon baking soda  
4 teaspoons cinnamon  
1/4 teaspoon ground nutmeg  
2 teaspoons vanilla extract  
3 cups flour  
2 cups shredded zucchini (I put the shredded zuke in a strainer for a few minutes & press the excess water out of it.)  
2 cups chopped walnuts or pecans

directions

1. Preheat oven to 325 degrees. Grease loaf pans. I also like to line the greased loaf pans with greased parchment paper.
2. Beat eggs, sugar and oil. You can use an electric mixer but I use a whisk.
3. Stir in baking powder, baking soda, salt, cinnamon, nutmeg and vanilla.
4. Stir in flour. Batter will be VERY thick. If you started with a whisk, trade it for a wooden spoon.
5. Stir in zucchini. Stir in nuts.
6. Bake in 2 greased loaf pans for 50 minutes to one hour. I baked it in two smaller loaf pans for 40 minutes and made 24 mini muffins, baked for 15 minutes.

To test doneness insert a toothpick into the center of the bread. If it comes out clean, or with only a few moist crumbs attached to it, it's done.

Grandma always served this with whipped cream. Enjoy!