

Zucchini Bread

Written by Janet

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Ingredients:

- 1½ cups all-purpose flour
- 1 tsp. ground cinnamon
- ½ tsp. baking soda
- ¼ tsp. baking power
- ¼ tsp. ground nutmeg
- 1 egg
- ¾ brown sugar
- 1 cup shredded, unpeeled zucchini
- ¼ cup cooking oil
- ½ cup chopped walnuts or pecans. (optional)

Preparation:

Preheat oven at 350°. Stir together sugar, oil, zucchini and egg. In medium bowl mix the rest of the ingredients minus the walnuts. Add the wet mixture to the dry mixture and stir, then add the walnuts or pecans if desired. Pour the batter into an grease loaf pan and bake for 45 minutes or until a toothpick comes out clean.