

Grandma E's Zucchini Bread

<http://userealbutter.com/2008/04/25/zucchini-bread-recipe/>

3 eggs
2 cups grated zucchini
2 cups sugar
1 cup vegetable oil
1 tbsp vanilla
2 1/2 cups flour
1 tsp salt
1 tsp baking soda
1 cup chopped nuts (I use walnuts)

Preheat oven to 350°F. Beat the eggs until foamy. Gradually beat in the sugar and vanilla. Mix in the grated zucchini and the oil. Add the dry ingredients (flour, salt, and baking soda) and incorporate until just combined. Fold in chopped nuts and pour batter into two greased loaf pans. Bake for an hour or until a toothpick comes out almost clean (moist crumb stage).