

## ZUCCHINI BREAD

3 eggs (not Eggbeaters or equiv.)

1 cup oil

2 cups sugar

2 cups grated zucchini (seeds removed from large zucchini)

1 tsp vanilla

1 tsp cinnamon

1 tsp ground cloves

1 tsp ground ginger

1 tsp salt

1 tsp baking soda

½ tsp baking powder

3 cups flour

Grease & flour 2 loaf pans (or 1 loaf pan + 2 small dessert loaf pans or 1 Bundt pan). Beat eggs until foamy and gradually beat in oil & sugar, then vanilla and zucchini. Combine the rest of the dry ingredients and slowly beat this into the zucchini mixture. Transfer to loaf pans and bake at 325° F for 1 hour, or until a toothpick comes out clean.

Note: Chocolate chips, walnuts, or pecans may be added.