



Zucchini Bread

Did that zuc hide out in the garden and get away from you, size wise? Too big to even stuff? Here comes the zucchini bread. Most recipes call for grating but I use the peeler and ribbon then chop, finding it easier than grating and cooks down equally.

Preheat oven to 350 degrees, rack in center.

3 cups shredded zucchini

1 2/3 cup sugar

3 cups all-purpose flour

4 eggs

2/3 cup vegetable oil

½ tsp baking powder

½ tsp ground cinnamom

½ tsp ground cloves

2 tsp baking soda

2 tsp vanilla

½ cup chopped nuts

½ cup raisins

Mix to batter.

Pour into two 8" greased or buttered bread pans and bake 1 hour. Cool. Loosen loafs from pans with spatula.