ZUCCHINI SQUASH BREAD

- 3 eggs
- 1 cup oil
- 2 cups of sugar
- 1 teaspoon vanilla
- 1 teaspoon salt
- 2 cups Zucchini, un-peeled, grated
- 3 cups of flour
- 1 1/4 teaspoon baking soda
- ½ teaspoon baking powder
- 3 teaspoons cinnamon
- ½ cup nuts (optional)



- *Beat eggs, oil, sugar, vanilla and salt together
- *Mix in zucchini
- *Mix in flour
- *Mix in baking soda, baking powder, cinnamon and nuts.
- *Pour into large, greased pan
- *Bake on 325 degrees for one hour
- *Drain your mashed squash of excess liquid (veggie stock \bigcirc)
- *Mix drained squash, eggs and butter; stir well
- *Add flour, sugar and salt
- *Spoon into greased muffin pans
- *Bake at 400 until golden brown, about 20 minutes

Yields 18 muffins