

Recipe Card: Zucchini Bread

Servings: 24 servings

Prep. Time: 20 minutes (+gardening!)

Total. Time: One hour + 20 minutes

Ingredients: 2 ½ cups All-purpose flour, 4 tsp ground cinnamon, 2 tsp baking soda, 1 tsp salt, 1 cup vegetable oil, 2 cups granulated sugar, 4 large eggs, 2 tsp vanilla extract, 4 cups grated zucchini (do not peel)

Directions: Preheat oven to 350°F and grease two loaf pans. In a large bowl, combine the flour, cinnamon, baking soda, and salt. In another bowl, whisk together the oil, sugar, eggs, and vanilla. Stir in the grated zucchini. Add the wet mixture to the dry ingredients and stir. Pour into the pans. Bake for 60-65 minutes. Let cool, and then enjoy! Mangia! Mangia!

Notes: Make sure to sprinkle in a whole lot of love!

Zucchini Bread

1. Pick a zucchini from the garden! Look for a green zucchini hiding under the big leaves! Wash your zucchini well.



2. Shred the zucchini into little pieces. Tiny green bits make our bread yummy and soft.



3. Mix all of the ingredients. Stir it up! Don't forget to sprinkle with love.



Gather everything.



Add the flour, baking soda, and salt in the first bowl.



Add the cinnamon.



In the second bowl, add the oil.



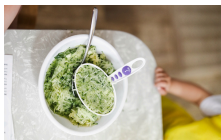
Add the sugar.



Add the eggs.



Add the vanilla and whisk.



Add the grated zucchini.



Stir and pour into the pans.

4. Bake in the oven (with help from an adult!)

5. Wait patiently while it turns golden.

6. Time to taste! Mangia! Mangia!

