

Zucchini Bread

3 cups all-purpose flour
1 tsp salt
1 tsp baking soda
1 tsp baking powder
3 tsps ground cinnamon
3 eggs
1 cup vegetable oil
2 cups white sugar
3 tsps vanilla extract
2 cups grated zucchini

Grease two 8 x 4 inch pans. Preheat oven to 325°.

Sift flour, salt, baking powder, soda, and cinnamon together in a bowl.

Beat eggs, oil, vanilla, and sugar together in a large bowl. Stir sifted ingredients in to the creamed mixture. Add zucchini until well combined.

Pour batter into prepared pans.

Bake for 40 to 60 minutes, or until tester inserted in the center comes out clean. Cool in pan on rack for 20 minutes. Remove bread from pan and completely cool.