



## Zucchini Bread

Summer means zucchini, lots of it, possibly overflowing from your own garden. You can feel healthy eating this tender, cinnamon-y bread, and since it makes two loaves, you can keep one in the freezer for a quick morning treat.

**1 3/4 c sugar**  
**3 eggs**  
**3/4 c vegetable oil**  
**2 c zucchini, finely grated**  
**1 1/2 tsp vanilla**  
**3 c all-purpose flour**  
**1 1/2 tsp salt**  
**1 tsp baking soda**  
**1/4 tsp baking powder**  
**1 tsp cinnamon**

*Preheat oven to 325 degrees. Bake for 1 hour and 10 minutes.*

In a large bowl with an electric mixer, combine all ingredients. (Don't you love this kind of recipe?) Grease two 9"x5" loaf pans and pour in batter. Bake at 325 degrees for 1 hour and 10 minutes. When cool, cut in strips for easy nibbling.

For spur-of-the-moment baking, grate the zucchini ahead of time and freeze it in zip-bags or containers of two cups each. Just thaw it in the fridge or microwave, and drain off about 1/4 cup of water before adding the zucchini to the recipe. (For fresh zucchini, don't drain: just grate and use.)