

# Zucchini Bread Idaho

*Kay Schultz - Idaho Falls, ID*

*Treasure Classics - National LP Gas Association - 1985*

**Yield: 1 loaf**

*3 eggs  
1 cup oil  
2 cups sugar  
2 cups zucchini, peeled,  
cored and ground  
3 teaspoons vanilla  
2 cups flour  
1 teaspoon salt  
1/4 teaspoon baking soda  
3 teaspoons cinnamon  
1/4 teaspoon baking powder  
1/2 cup nuts*

**Preparation Time: 10 minutes**

**Bake Time: 1 hour**

In a bowl, mix the eggs, oil, sugar, zucchini and vanilla.

In a bowl, mix together the flour, salt, baking soda, cinnamon and baking powder. Add to the egg mixture. Fold in the nuts.

Pour into a loaf pan.

Bake at 325 degrees for one hour or until done.

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Per Serving (excluding unknown items): 5136 Calories; 276g Fat (47.6% calories from fat); 60g Protein; 623g Carbohydrate; 21g Dietary Fiber; 636mg Cholesterol; 2804mg Sodium. Exchanges: 14 Grain(Starch); 3 1/2 Lean Meat; 1 Vegetable; 52 Fat; 27 Other Carbohydrates.