

# Zucchini Bread Pennsylvania

Carol Carter - Sheppton, PA

Treasure Classics - National LP Gas Association - 1985

**Yield: 2 loaves**

*2 cups sugar*

*3 cups flour*

*1 teaspoon baking soda*

*1/2 teaspoon baking powder*

*1/2 teaspoon salt*

*3 eggs*

*3 teaspoons vanilla*

*1 cup oil*

*1/2 cup nuts (optional)*

*2 cups grated zucchini,  
unpeeled*

**Preparation Time: 15 minutes**

**Bake Time: 1 hour**

In a mixing bowl, mix the sugar, flour, baking soda, baking powder and salt. Make a hole in the center of the mixture.

Add the eggs, vanilla, oil, zucchini and nuts, if desired. Mix well by hand.

Turn the mixture into two greased and floured loaf pans.

Bake for one hour at 350 degrees.

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Per Serving (excluding unknown items): 5101 Calories; 237g Fat (41.5% calories from fat); 58g Protein; 691g Carbohydrate; 11g Dietary Fiber; 636mg Cholesterol; 2790mg Sodium. Exchanges: 19 Grain(Starch); 2 1/2 Lean Meat; 45 Fat; 27 Other Carbohydrates.