



**EARTHWORKS**  
LANDSCAPE ARCHITECTS & CONTRACTORS, INC.

## Zucchini Bread

### **Ingredients:**

3 ¼ cups all-purpose flour  
1 ½ ts. salt  
1 ts. ground nutmeg  
2 ts. baking soda  
1 ts. cinnamon  
3 cups sugar  
1 cup vegetable or canola oil  
4 eggs beaten  
1/3 cup water  
2 cups grated zucchini  
1 ts. lemon juice  
1 cup chopped walnuts or pecans

### **Directions:**

Preheat oven to 350 degrees. In a large bowl, combine flour, salt, nutmeg, baking soda, cinnamon and sugar. In a separate bowl, combine oil, eggs water, zucchini and lemon juice. Mix wet ingredients into dry, add nuts and fold in. Bank in 2 standard loaf pans, sprayed with nonstick spray, for 1 hour, or until tester comes out clean (in my oven I leave it in about 65 to 70 minutes). Alternately, bake in 5 mini loaf pans for about 45 minutes.