



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.