

## Zucchini Bread

*(From Lorene Williams; served at the Sept. 2009 meeting of the Southampton Garden Club.)*

The original recipe is in Stir Ups by the Junior Welfare League of Enid, Oklahoma.

### Ingredients

- 3 eggs, beaten
- 1 cup vegetable oil
- 2 cups sugar
- 2 tsp. vanilla
  
- 3 cups flour
- 1 tsp. soda
- 3 tsp. cinnamon
- ¼ tsp. Salt
- ½ tsp. baking powder
  
- 3 cups zucchini, shredded
  
- ½ cup nut, chopped
- ½ cup raisins, optional

### Directions

Combine first four ingredients and mix well. Combine the next 5 ingredients and add to first mixture, alternating with the shredded zucchini.

Stir in the chopped nuts and optional raisins.

Pour into **2 well greased and floured (I use cooking spray) loaf pans.**

Bake at **325 for 1 hour.** Cool on a rack for 10 to 15 minutes and remove from pans. Allow to finish cooling on the rack.

**Yield: 2 Loaves**