

Zucchini Bread

At Stonehurst Place we cook with Organic ingredients whenever possible.

- 3 Eggs
- 1 cup White Sugar
- 1 cup Brown Sugar, packed
- 1 cup Salad Oil
- 2 cups Zucchini, shredded; I'm a bit heavy handed
- 1 ½ cups All-Purpose Flour
- 2 teaspoons Baking Soda
- 1 teaspoon Sea Salt
- ¼ teaspoon Aluminum Free Baking Powder
- 2 ½ teaspoons Cinnamon
- 3 teaspoons Vanilla
- 1 cup Pecans, chopped

Method

1. Beat eggs, then add sugars, oil, and zucchini. Mix well.
2. Sift dry ingredients together and add to the first mixture.
3. Add vanilla and nuts. Pour into two greased loaf pans.
4. Bake at 350 degrees for one hour, or until toothpick comes out clean.



Servings/Yield

24 servings
2 loaves

NUTRITION FACTS

Servings: 12

Amount Per Serving

Calories: 517

Total Fat: 31.64g

Cholesterol: 3mg

Sodium: 641mg

Total Carbs: 54.47g

Dietary Fiber: 3.21g

Sugars: 36.85g

Protein: 4.73g