

# Zucchini Bread

Ruth Bully  
1991

3 cups flour

2 tsp. baking soda

1 tsp. salt

$\frac{1}{2}$  tsp. baking powder

$\frac{1}{2}$  to 1 tsp. cinnamon  $\frac{1}{2}$

1 - 8 oz. can <sup>crushed</sup> pineapple well drained

$\frac{3}{4}$  cup chopped nuts

3 eggs

2 cups sugar

1 cup vegetable oil

2 cups coarsely shredded <sup>unpeeled</sup> zucchini

2 tablespoons vanilla (~~extract~~)

Combine all dry ingredients - add nuts & set aside. Beat eggs lightly in large bowl, add sugar, oil & vanilla. Beat until creamy, stir in zucchini & pineapple, gradually add dry ingredients, stirring only until moistened. Pour into 2 well greased & floured 9x5x3 loaf pans  
350° oven 1 hour or until tested done.

Cool 10 min. before removing from pan

(over)