

## Angie's Annual Zucchini Bread Recipe

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Every year I make good use of the zucchini bounty. My zucchini bread has a crispy, crunchy topping that makes it utterly divine. Directions for obtaining the topping are included.

3 eggs  
2 1/4 C Sugar  
3 tsp. vanilla  
1 C oil  
2 C grated zucchini, peeled if desired  
3 C flour  
1/4 tsp. baking powder  
1 tsp. salt  
1 tsp. baking soda  
3 tsp. cinnamon  
1/2 to 1 C chopped nuts (your preference/optional)  
Cinnamon and sugar mixture (optional)

Preheat oven to 350.

Beat eggs until light and fluffy with a wire whisk or fork.

Add sugar, vanilla and oil.

Stir in zucchini.

Mix in flour, baking powder, salt, soda and cinnamon, combining well.

Fold in nuts (if desired).

Pour into two greased 9 X 5 X 2" pans. Bake in preheated 350 degree oven for about one hour.

If you sprinkle a light layer of cinnamon and sugar mix over the top and down the center of the bread it makes a crispy/chewy top.

If making muffins, cook about 30 minutes.