

# James Beard's Zucchini Bread

Yield Makes 2 loaves

## Ingredients

3 eggs  
2 cups granulated sugar  
1 cup vegetable oil  
2 cups grated, peeled raw zucchini  
3 teaspoons vanilla extract  
3 cups all-purpose flour  
1 teaspoon salt  
1 teaspoon baking soda  
1/4 teaspoon double-acting baking powder  
3 teaspoons ground cinnamon  
1 cup coarsely chopped walnuts

## Preparation

Beat the eggs until light and foamy. Add the sugar, oil, zucchini, and vanilla and mix lightly but well. Combine the flour, salt, soda, baking powder, and cinnamon and add to the egg-zucchini mixture. Stir until well blended, add nuts, and pour into two 9 x 5 x 3 inch greased loaf pans. Bake in a preheated oven at 350°F for 1 hour. Cool on a rack.