

Nana's Zucchini Bread

Ingredients

2 cups granulated sugar
3 eggs
1 cup vegetable oil
2 cups zucchini, grated
3 cups all-purpose flour
1 tsp salt
1 tsp baking soda
½ tsp baking powder
2-3 tsps cinnamon
2 tsps pure vanilla extract
½ cup dates, chopped
½ cup walnuts, chopped

Preparation

1. Preheat oven to 350°. Grease or coat two 9x5 inch loaf pans with cooking spray.
2. In an electric mixer, cream sugar, eggs, oil and zucchini.
3. Sift together flour, salt, baking soda, baking powder and cinnamon. Add to creamed ingredients.
4. Stir in vanilla, dates and walnuts by hand.
5. Bake for one hour. Set on wire rack to cool. When pans can be handled, unmold loaves, using a knife to loosen edges as necessary, and cool completely.

Yields 2 large loaves

Notes

- For medium-sized loaves, reduce cooking time to 50 minutes. Yields four-medium loaves.