

ZUCCHINI WALNUT BREAD

(Green 2)

- 1 cp walnuts -chopped
- 4 eggs
- 2 cps gran. sugar
- 1 cp vegetable oil
- $3\frac{1}{2}$ cps unsifted unbleached all purpose flour
- $1\frac{1}{2}$ teas baking soda
- $1\frac{1}{2}$ teas. salt
- 1 tea cinnamon
- $\frac{3}{4}$ tea bak. powder
- 2 cps. grated zucchini
- 1 cp. raisins
- 1 tea vanilla

Beat eggs...gradually beat in sugar..then oil
Combine dry ingred. add to first mixture
alternating with zuch. stir in raisins, walnuts
walnuts and vanilla.
Turn into 2 greased and lightly floured loaf
pans....9x5x2 $3/4$ in.
bake at 350° for 55 min. or until done.
Let stand 10 min. then turn out on wire racks
to cool.
This bread **freezes** well.