Zucchini Bread

The Best Recipe

PREHEAT OVEN TO 350°

2-2/3 Cups of Sugar2/3 Cups of Shortening3 Cups Shredded Zucchini4 Eggs

2 tsp Vanilla

3-1/3 Cups Flour 2 tsp Baking Soda 1-1/2 tsp Salt 1 tsp Ground Cinnamon 1 tsp Clove 1/2 tsp Baking Powder

BAKE 25-30 MINUTES

Cream together the sugar and shortening. Next add the water, eggs, zucchini and vanilla.

Add the dry species (Baking Soda, Salt, Ground Cinnamon, Clove and Baking Powder) to the above mixture. Slowly add in the flour.

Divide mixture between two loaf pans lightly coated with nonstick spray.

Recipe via www.505-design.com