

Zucchini-Carrot Bread

Topping Ingredients:

3 c. all-purpose flour
2 c. sugar
1 T. ground cinnamon
1 tsp. salt
1 tsp. baking soda
1 tsp. baking powder
3 eggs
1 c. vegetable oil
1 tsp. vanilla
1 c. shredded zucchini
1 c. shredded carrot
1 c. chopped nuts

Directions:

Preheat oven to 325°F. Using a large bowl, combine flour, sugar, cinnamon, salt, baking soda and baking powder. Using a separate, smaller bowl, whisk eggs, oil, and vanilla. Add the egg mixture to the flour mixture. Mix well. Stir in zucchini, carrot, and nuts. Pour the batter into 2 well-greased loaf pans. Bake for 1 hour to 1 hour, 15 minutes or until golden brown.

Makes 2 loaves.