

# Maine Arts Camp

Recipe: Zucchini bread

Chef: Charlie Limoggio CEC

Servings: 2 loaves

Quantity	Unit	Ingredient	Prep Notes
3	Cups	All-purpose flour	
1	Teaspoon	Salt	
1	Teaspoon	Baking soda	
1	Teaspoon	Baking powder	
1	Tablespoon	Ground cinnamon	
3	Large	Eggs	
1	Cup	Vegetable oil	Canola or other lite oil
2 ¼	Cups	white sugar	Not confectioner's
1	Tablespoon	Vanilla extract	
2	Cups	Grated zucchini	
1	Cup	Chopped walnuts	

1. Grease and flour two 8 x 4 inch pans. Preheat oven to 325 degrees F.
2. Sift flour, salt, baking powder, soda, and cinnamon together in a bowl.
3. Beat eggs, oil, vanilla, and sugar together in a large bowl. Add sifted ingredients to the creamed mixture, and beat well. Stir in zucchini and nuts until well combined. Pour batter into prepared pans.
4. Bake for 40 to 60 minutes, or until tester inserted in the center comes out clean. Cool in pan on rack for 20 minutes. Remove bread from pan, and completely cool.

**Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.**