Zucchini Bread

Two firmly packed cups of grated zucchini.

Two cups sugar. If possible, one cup turbinado sugar and one cup white sugar.

Three eggs, beaten.

One teaspoon salt.

Three quarters cup vegetable oil.

One tablespoon Vanilla.

Three cups all purpose flour.

Two teaspoons Cinnamon.

One fourth teaspoon cloves.

One teaspoon baking soda.

One teaspoon baking powder.

One cup Walnuts.

Set oven to three hundred fifty degrees.

Add zucchini and sugar together and set aside. Beat eggs salt, oil and vanilla together and add to the zucchini mixture. Combine flour, cloves, cinnamon, baking powder and soda together and add it to the zucchini mixture. Stir in the walnuts.

Line baking pans with parchment. Fill loaf pans three quarters full and bake for one hour at three hundred fifty degrees. Loaves are done when a toothpick comes out clean. Smaller loaves will be done at about forty five minutes but test before removing from the oven. Spray muffin tins and bake thirty five to forty minutes. Test before removing from the oven. Bundt cake takes a full hour.

Let loaves sit for about one hour and remove parchment. Leave on cooling rack overnight to mellow the flavors. Unused loaves can be frozen. I find they will taste fresh as new if double wrapped in foil. If making muffins, remove from tins immediately and cool on wire rack.

When the zucchini comes in the garden, I make several batches. My family likes chocolate chips added to the batter. Some like frosted loaves. A cream cheese icing works well for this bread but will make it very rich.

If not frosting the loaves, a very nice presentation is to sprinkle a little turbinado sugar to the top of the loaf before it goes into the oven.