

## **Zucchini Bread**

In late summer, I get several tons of garden goodness from friends. This usually includes more zucchini than I can figure out what to do with. I can place it in salads. And there's always stuffed zucchini. I've even put in Chinese. But, if I have way too much, one solution is to bake several loaves of zucchini bread; and freeze what I can't eat in a few weeks.

1 pound grated zucchini

3 cups flour

1 cup brown sugar

½ cup white sugar

4 teaspoons baking powder

1 teaspoon salt

4 eggs

2/3 cup vegetable oil

1 tablespoon cinnamon

Preheat oven to 350 degrees. Grease 2 loaf pans. Combine flour, sugar, salt, cinnamon and baking powder. In separate bowl, mix eggs, zucchini and vegetable oil. Stir in dry ingredient mixture. Distribute batter into pans and bake 50 minutes, or until loaves are recessing from sides of pans. Let stand 15 minutes in pans before serving.

Like most breads, they are really awesome when served while still warm.