

Zucchini Bread

Ingredients:

- 2 cups flour
- 2 tsp baking soda
- ¼ tsp baking powder
- ½ tsp salt
- 3 tsp cinnamon
- ½ tsp nutmeg
- 3 eggs
- ¾ cup vegetable oil
- 1 cup sugar
- 2 tsp vanilla
- 2 cups grated zucchini
- ½ cup chocolate chips or chunks (optional)



Directions:

- Preheat the oven to 350°F.
- Sift flour, baking soda, baking powder, salt, cinnamon, and nutmeg into a bowl to combine.
- Beat the eggs in a large mixing bowl until fluffy. Add in the oil, sugar, and vanilla and beat.
- Add the zucchini to the liquid mixture and beat until well mixed.
- Add the flour mixture into the wet ingredients and mix until smooth. Stir in chocolate chips or chunks (optional).
- Pour mixture into a greased 13 x 9" pan. Bake at 350°F for 35 minutes or until a toothpick inserted in the center comes out clean.