

From the kitchen of David and Jennifer Deaven

\$id: zucchini_bread_v.1.3 2025/03/02 18:09:54 deaven Exp \$

Bread/Zucchini Bread

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A: 5C zucchini, approximate, grated and squeezed dry
4 eggs
1 1/2C canola oil
2 3/4C sugar
4T chai tea leaves
2t vanilla extract

B: 3 1/4C flour
1t cinnamon
2t baking powder
1t baking soda
1t salt
1C walnut pieces, or pecan

1. Combine (A) and beat 2 minutes. Really squeeze the zucchini dry.
2. Combine (B), mix, add to beater and blend without over beating.
3. Place in 2 oiled loaf pans, bake at 350F for 55 minutes.
Servings: 12



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