

Zucchini Walnut Bread

Ingredients

2 cups	Unpeeled Zucchini, grated
2 cups	Sugar
2 ea	Eggs
1 cup	Vegetable Oil
3 cups	All-Purpose Flour
2 tsp	Cinnamon
1 tsp	Salt
1 tsp	Nutmeg
½ tsp	Baking Powder
1 tsp	Baking Soda
½ tsp	Lemon Peel, grated
1 cup	Walnuts, chopped

Instructions

1. Preheat your oven to 325°F. Lightly spray the Baker's Edge – Edge Brownie Pan with non-stick cooking spray.
2. In a large mixing bowl, beat zucchini, sugar, and eggs together. Add the vegetable oil and mix well.
3. In a small bowl, stir together the flour, cinnamon, salt, nutmeg, baking powder, baking soda, and lemon peel. Stir the dry ingredients into the zucchini mixture just until combined. Fold in the chopped walnuts.
4. Pour the batter into the prepared pan and bake 50-55 minutes or until a toothpick inserted in the center of the pan comes out clean. Cool in pan for at least ten minutes before serving or removing from the pan.