ZUCCHINI BREAD

2 cups shredded zucchini (2 or 3 medium)
3 eggs
1 cup vegetable oil
2 cups of sugar
1 teaspoon vanilla
Optional: 1 cup raisins and 1 cup chopped pecans

3 cups of flour
1 /4 teaspoon baking powder
1 teaspoon of baking soda
1 teaspoon of ground cinnamon
1 teaspoon salt

Set shredded zucchini aside to drain. In large bowl, slightly beat the eggs and stir in the oil, sugar, and vanilla until well mixed. In a separate bowl, mix together flour, baking powder, baking soda, cinnamon and salt. Add to first mixture and stir until combined. Stir in zucchini, raisins and pecans. Divide batter into 2 (8x4 1/2 inch) loaf pans sprayed with cooking spray, bake at 300 degrees for 1 hour and 15 minutes or until toothpick inserted in center comes out clean. Makes 2 loafs

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