

Zucchini Bread (not WW!)

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Serves 30

My Personal Points: If you are a USA WW Member, Click on this link to get your points:

<https://cmx.weightwatchers.com/details/MEMBERRECIPE:61e4c3e2faeb816887e7a48e>

- 3 eggs
- 2 $\frac{1}{4}$ cups sugar
- 1 cup oil (avocado or some other mild oil)
- 3 tsp vanilla
- 3 cups flour
- 1 tsp salt
- 1 tsp baking soda
- 1/2 tsp baking powder
- 3 tsp cinnamon
- 2 cups minced/shredded zucchini
- 1 cup chopped walnuts

1. Beat eggs. Beat in sugar. Add oil slowly, beat well. Add vanilla
2. Sift together flour, salt, cinnamon, baking soda, baking powder.
3. Add flour mixture to egg mixture.

4. Add zucchini and nuts. Mix well.
5. Grease and flour 2 loaf pans. Divide mixture evenly between the two pans.
6. Bake at 350 for 45-55 minutes or until a toothpick inserted in the center comes out clean.
7. Cook on wire rack for 15-20 minutes then turn out of pan to cool completely
8. When cool, cut each loaf into 15 slices

Bread, Dessert

Bread, Breakfast, brunch, Desserts

Quick Bread