

Zucchini Bread

1 cup sugar
1 cup zucchini, finely shredded
1 egg
1/4 cup oil
1/4 t lemon peel
1 1/2 c flour
1 t cinnamon
1/2 t baking soda
1/2 t salt
1/2 t nutmeg
1/4 t baking powder
1/2 cup walnut, chopped

Mix together sugar, zucchini, and egg. Add oil and lemon peel and mix well.

Mix together flour, cinnamon, baking soda, salt, nutmeg, and baking powder.

Add the dry ingredients to the wet mixture and stir well. Add walnuts and stir.

Pout the batter into a loaf pan (8x4x2) and bake at 350° for 55 to 60 minutes.

Cool in pan 10 minutes before removing and cooling completely.

Best to wrap loaf and store overnight before cutting.