

C and **H**
sugar



ZUCCHINI BREAD

3 eggs
1 cup salad oil
2 cups C & H Dark Brown Sugar,
packed
2 cups grated, raw, unpeeled zucchini

3 cups all-purpose flour
1 teaspoon EACH salt and baking soda
1 tablespoon pure vanilla
1 cup chopped nuts

Beat eggs. Add oil, sugar and zucchini; mix well. Stir in flour, salt and soda. Fold in vanilla and nuts. Pour into 2 greased and floured loaf pans (9x5x3-inch). Bake in 350 degree oven one hour. Remove from pans and cool on rack. Makes 2 loaves.

ANOTHER TESTED
RECIPE FROM

Jean Porter
HOME ECONOMIST

