

Rozalia's Zucchini Bread

(adapted from *Hollyhocks & Radishes -- Mrs. Chard's Almanac Cookbook*)

Yield: 2 loaves

3 eggs
1 1/2 cups sugar
3/4 cup salad oil (canola) [original recipe called for 1 cup, but it was too oily]
1 tbs vanilla
2 1/2 cups grated, unpeeled zucchini (loosely packed) - coarsely grated (*not* fine mush)
2 1/2 cups flour [this recipe called for 2 cups, and we found it a bit oily,
and my old recipe called for 3 cups, and it was drier and breadier]
2 tsp baking soda
1/2 tsp baking powder
1 tsp salt
1 tbs cinnamon (yes, 1 tablespoon!)
1/2 cup chopped walnuts [original recipe called for 1 cup]
1/8 cup sesame seeds [original recipe called for 1/2 cup]

Preheat oven to 350°. Oil 2 9-inch loaf pans

In a large bowl, beat eggs until frothy. Beat in sugar, oil, and vanilla until thick and lemon-colored. Stir in zucchini.

Sift together flour, baking soda, baking powder, salt, and cinnamon. Stir into zucchini batter. Fold in nuts. Pour mixture into prepared pans. Sprinkle with sesame seeds.

Bake 40 minutes, or until center springs back when lightly touched. Let cool 10 minutes before turning out on rack.

These freeze so nicely.

Banana Bread Variation:

Add 1 large banana to the mix, plus 1/2 Cup additional flour.