## **Zucchini Walnut Bread**

## **Ingredients**

2 cups	Unneeled	Zucchini,	grated
Z cups	Chipcolou	Zucciiiii,	gratea

2 cups Sugar 2 ea Eggs

1 cup Vegetable Oil3 cups All-Purpose Flour

2 tsp Cinnamon

1 tsp1 tspNutmeg

½ tsp Baking Powder 1 tsp Baking Soda

½ tsp Lemon Peel, grated 1 cup Walnuts, chopped

## **Instructions**

- 1. Preheat your oven to 325°F. Lightly spray the Baker's Edge Edge Brownie Pan with non-stick cooking spray.
- 2. In a large mixing bowl, beat zucchini, sugar, and eggs together. Add the vegetable oil and mix well.
- 3. In a small bowl, stir together the flour, cinnamon, salt, nutmeg, baking powder, baking soda, and lemon peel. Stir the dry ingredients into the zucchini mixture just until combined. Fold in the chopped walnuts.
- 4. Pour the batter into the prepared pan and bake 50-55 minutes or until a toothpick inserted in the center of the pan comes out clean. Cool in pan for at least ten minutes before serving or removing from the pan.