# **Zucchini Bread**

## **Ingredients**

* 3 cups all-purpose flour
* 1 teaspoon salt
* 1 teaspoon baking powder
* 1 teaspoon baking soda
* 1 tablespoon ground cinnamon
* 3 large eggs
* 1 cup vegetable oil
* 2 ¼ cups white sugar
* 3 teaspoons vanilla extract
* 2 cups grated zucchini
* 1 cup chopped walnuts

**Directions**

1. Preheat the oven to 325 degrees F (165 degrees C). Grease and flour two 8x4-inch pans.

2. Sift flour, salt, baking powder, baking soda, and cinnamon together in a large bowl.

3. Beat eggs, oil, sugar, and vanilla together in a separate large bowl with an electric mixer until combined; add flour mixture and beat well. Stir in zucchini and walnuts until well combined. Pour batter into the prepared pans.

4. Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 40 to 60 minutes. Cool in the pans on a wire rack for 20 minutes. Run a table knife around the edges to loosen. Invert carefully onto a wire rack and let cool completely.