

Zucchini Bread **2 loaves**

3 eggs

1 c canola oil

1 3/4 c sugar

3 c flour

1/4 tsp baking powder

1 tsp salt

2 tsp cinnamon

1/4 tsp each ground ginger and mace

1 tsp allspice

1 tsp baking soda

2 c grated zucchini

2 tsp vanilla

1/2 c chopped pecans

- Beat eggs, oil and sugar in bowl. Add zucchini and vanilla; stir well.
- In separate bowl, mix flour, baking powder, salt, cinnamon, ginger, mace, allspice and soda. Add to egg mixture; mix well. Stir in nuts.
- Spoon into two greased and floured 8 1/2- by 4 1/2-inch loaf pans.
- Bake at 350 degrees 50 minutes, or until toothpick inserted in center comes out clean. Let cool 10 minutes in pan, then remove from pan.