

# Zucchini Bread

written by The Recipe Exchange | August 24, 2017

## **Ingredients**

3 cups all-purpose flour  
2 tsp. ground cinnamon  
1 tsp. pumpkin pie spice  
1 tsp. salt  
1 tsp. baking soda  
1 tsp. baking powder  
2 1/4 cups granulated sugar  
1 cup vegetable oil  
3 eggs  
1 Tbls. vanilla extract  
2 cups grated, un-peeled zucchini  
1 cup chopped walnuts  
1 cup golden raisins

## **Directions**

Sift together flour, cinnamon, pumpkin pie spice, salt, baking soda, and baking powder in a bowl; set aside.

Beat together sugar, oil, eggs, and vanilla in a large bowl. Add dry ingredients to the creamed mixture and beat well. Stir in zucchini, nuts, and raisins.

Pour batter into 2 greased loaf pans. Bake in a 325 degree oven for 40-60 minutes, or until toothpick inserted in center comes out clean. Cool in pan on rack for 20 minutes.

Remove bread from pan, and completely cool.