



From the kitchen of
The Ponderosa Lodge Farm &
Bed & Breakfast
www.theponderosalodge.com

Nutty Zucchini Bread

3 eggs
2 1/2 c. sugar
3 tsp. vanilla
1 c. oil
2 c. grated zucchini
3 c. flour
1/4 tsp. baking powder
1 tsp. salt
1 tsp. baking soda
3 tsp. cinnamon
1/2 tsp. nutmeg, freshly grated
1/2 c. nuts, chopped
1/2 c coconut

Preheat oven to 350.

In a bowl, combine eggs, sugar, vanilla & oil. Blend well. Stir in zucchini. Mix dry ingredients and add to cream mixture. Add nuts and coconut.

Grease & flour 2 small loaf pans.

Bake for one hour. Let cool on racks.