

Marge McClintock's ZUCCHINI BREAD

Makes 2 loaves.

Preheat oven to 350°. Grease 2 pans heavily with butter.

Using a mixer, thoroughly combine the following ingredients in a large bowl:

- 2 cups granulated sugar
- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1/4 teaspoon double-acting baking powder
- 4 teaspoons ground cinnamon

Add the following and mix well:

- 1 cup vegetable oil
- 1 tablespoon vanilla flavoring/extract
- 1 tablespoon almond flavoring/extract
- 3 eggs
- 2 cups peeled, grated, raw zucchini
- OPTIONAL: 1 tablespoon fresh orange zest

Divide the batter into the two greased loaf pans. Bake in upper 1/2 of preheated 350° oven for 60 minutes, or until toothpick comes out clean.

Cool for 10-15 minutes with pans tipped to one side, then tip them to other side to cool for another 10-15 minutes. Loaves should then be able to be removed when pan is gently inverted. Let loaves continue to cool on one side — but they are delicious still warm!