

Zucchini Bread

3 eggs beaten

2 cups sugar (I use less, usually $\frac{3}{4}$ cup raw cane sugar and $\frac{3}{4}$ to 1 cup Xylitol)

1 c oil (safflower or olive)

2 teaspoons gluten free vanilla

3 cups flour (Bob's Red Mill Gluten Free Mix or Jules Gluten Free Mix)

1 teaspoon Real Salt

1 teaspoon soda

2 cups shredded or ground zucchini

1 cup chopped nuts (walnuts or your choice)

Using a mixer, beat the eggs, then add sugar and beat until creamy. Add oil, vanilla, salt and soda and mix well. Add in the flour one cup at a time, mixing after each cup. Stir in the zucchini and nuts. Divide equally into 2 bread pans. Bake 1 hour at 350 degrees.