

Zucchini Bread

Recipe from Taste:

Equipment:

Mixing Bowl lge

Mixing Bowl sml

Chopping Board

Grater

Measuring Cups

Measuring Spoons

Wooden Spoon

Ingredients:

2 Cups Self Raising Flour

2 / 3 Cups Brown Sugar
(firmly packed)

1 Cup Grated Zucchini

1 Cup Vegetable Oil

3 Eggs

½ Tsp Vanilla Essence

1 Tsp Ground cinnamon

What to Do:

Preheat oven to 180C, prepare loaf tray with butter to stop sticking

Grate Zucchini coarsely, whisk eggs in a sml bowl, combine in large bowl, flour, sugar, zucchini, oil, egg, Vanilla and cinnamon.

Spoon Mixture into loaf tin and bake for 50 minutes or until skewer comes out clean