

Zucchini Bread

4 eggs, beaten

2 cups of sugar

1 cup of oil

3 ½ cups of unsifted flour

1 ½ tsp. baking powder

1 ½ tsp. Salt

¾ tsp. soda

1 tsp. Cinnamon (or grated nutmeg)

2 cups of unpared, grated zucchini

1 cup of raisins (I did not use any)

1 cup of chopped walnuts

1 tsp. Vanilla

Beat eggs, add sugar and oil. Mix well. Add all dry ingredients, alternately with flour mixture. Stir in raisins, nuts and vanilla.

Turn into 2 greased and lightly floured loaf pans (2) Bake lowest rack of oven (350 degrees) for 35 minutes. Then on middle rack of oven for an additional 15 or 20 minutes, until done. Let stand in pans 10 minutes, then turn out on wire rack to cool.

Bread freezes well. Can be served plain or with cream cheese, on thin slices; or cream cheese between two extra thin slices.

Can be made using Egg Beater by Fleishman's. For a different taste add 1 tablespoon lemon rind.

Zucchini pickles

2 lbs. Zucchini

2 small onions

½ cup salt

2 cups white vinegar

2 cups white sugar

1 tsp. Celery seed

1 tsp. tumeric

2 tsp. Mustard seed

Wash squash and cut in thin slices. Peel onions and cut in thin slices. Cover vegetables with water and salt. Let stand two hours then drain thoroughly. Bring remaining ingredients to boil and pour over vegetables. Let stand two hours, then bring to boil 5 min. pack in hot sterilized jars and seal. Makes 3 pints.