

## Zucchini Bread (Kunz)

### Ingredients:

3 c.	flour	1 c.	vegetable oil
1 t.	salt	2¼ c.	white sugar
1 t.	baking soda	3 t.	vanilla extract
1 t.	baking powder	2 c.	grated zucchini
3 t.	ground cinnamon	1 c.	chopped walnuts
3	eggs		

### Crumb Topping:

½ c.	regular oats	¼ t.	cinnamon
½ c.	brown sugar	¼ c.	butter
¼ c.	flour		

### Directions:

1. Grease and flour two 8x4 inch pans. Preheat oven to 325°.
2. Sift flour, salt, baking powder, soda and cinnamon together in a bowl.
3. Beat eggs, oil, vanilla, and sugar together in a large bowl. Add sifted ingredients to the creamed mixture, and beat well. Stir zucchini and nuts until well combined. Pour batter into prepared pans.
4. Mix crumb topping ingredients and add 15 minutes into the baking time.
5. Bake for a total of 40 to 60 minutes, or until tester inserted in the center comes out clean. Cool in pan on rack for 20 minutes. Remove bread from pan, and completely cool.