**Zucchini Bread**

**Ingredients**

**3 tsps ground cinnamon**

**¼ tsp Baking powder**

**2 cups white sugar**

**½ cup chopped walnuts extra for garnish**

**2 tsps vanilla extract**

**1 tsp salt**

**1 cup icing glaze**

**1 tsp baking soda**

**3 cups all purpose flour**

**3 eggs**

**1 cup vegetable oil**

**2 cups grated zucchini**

**Tools**

**Large mixing bowl**

**Electric mixer**

**Grater**

**Knife**

**Loaf pan**

**Oven**

**Serving plate**

**Spatula**

**Teaspoon**

**Small mixing bowl**

**Directions**

**Preheat oven to 325F. Grease and flour the loaf pan. Grate the zucchini, using a grater. In a large bowl, beat eggs until light and frothy. Add vegetable oil, sugar and beat together well. Then add zucchini, vanilla extract and stir it. In a large bowl, whisk together flour, cinnamon, baking soda, baking powder, salt and chopped walnuts. Add flour mixture to the zucchini mixture and beat until well combined. Pour batter into prepared loaf pan. Place loaf pan in the oven and bake for 60 minutes or until tester inserted in the center comes out clean. Remove zucchini bread from the oven and cool completely. Spread icing glaze over top of the cooled zucchini bread. Garnish with chopped walnuts desired. Your zucchini bread is ready.**