



From the kitchen of  
The Ponderosa Lodge Farm &  
Bed & Breakfast  
[www.theponderosalodge.com](http://www.theponderosalodge.com)

### **Nutty Zucchini Bread**

3 eggs  
2 1/2 c. sugar  
3 tsp. vanilla  
1 c. oil  
2 c. grated zucchini  
3 c. flour  
1/4 tsp. baking powder  
1 tsp. salt  
1 tsp. baking soda  
3 tsp. cinnamon  
1/2 tsp. nutmeg, freshly grated  
1/2 c. nuts, chopped  
1/2 c coconut

Preheat oven to 350.

In a bowl, combine eggs, sugar, vanilla & oil. Blend well. Stir in zucchini. Mix dry ingredients and add to cream mixture. Add nuts and coconut.

Grease & flour 2 small loaf pans.

Bake for one hour. Let cool on racks.