

## Elaine Elmore's Zucchini Bread

3 cups plain flour  
1 tsp salt  
1 tsp baking powder  
1 tsp baking soda  
3 tsp cinnamon  
3 eggs  
1 cup oil  
2 1/4 cups sugar  
3 tsp vanilla  
2 cups shredded zucchini  
1 cup pecans

Grease and flour 2 (8x4) loaf pans. Preheat oven to 325 degrees. Sift flour, salt, baking powder, baking soda and cinnamon and set aside. Beat eggs, oil, vanilla and sugar together in large bowl. Add sifted ingredients to the creamed ingredients and beat well. Stir in zucchini and nuts. Bake 40-60 minutes. I bake mine for 60 minutes. Bake until tester comes out clean. Cool in pan on racks for 20 minutes. Remove from pans and cool completely.