

Courgette Bread

3 eggs beaten in a large bowl,
add 2 cups sugar,
1 cup oil,
3 tsp vanilla,
Mix together.

Add 2 1/2 cups flour (I used 1/2 brown flour and 1/2 white flour),
1 tsp soda
2 tsp baking powder,
1 tsp salt,
1 T cinnamon,
1/2 tsp nutmeg,
2 cups courgette grated,
you can add 3/4 c raisins
and 3/4 cup chopped nuts (walnuts or pecans.

Grease 2 loaf pans.

I use paper inserts in the bread loaf pans. It makes it all easier.

Bake 180 C degrees for 50 mins.

Put a metal skewer in to see if it is cooked in the middle.

Take out of oven and leave to cool 5 minutes in the pans and then turn out on a drying rack.

You can eat it straight away.

I like it toasted in the toaster and then add some butter to it.

Best to store it in the Fridge.

You can freeze it too.