

**Big Green Egg**  
The Ultimate Cooking Experience®



## Zucchini Bread

3 cups zucchini, shredded

1  $\frac{2}{3}$  cups sugar

$\frac{2}{3}$  cup vegetable oil

2 teaspoons vanilla

4 eggs

3 cups All Purpose flour

$\frac{1}{2}$  cup walnuts or pecans

4 teaspoons baking powder

1 teaspoons salt

1 teaspoon cinnamon

$\frac{1}{2}$  teaspoon ground cloves

### **Method:**

Set the EGG for indirect cooking, with the convEGGtor, and stabilize at 350°F/177°C.

Grease the bottoms of 2 loaf pans. Mix the zucchini, sugar, oil, vanilla, and eggs in a bowl. Stir in remaining ingredients. Pour into loaf pans.

Cook 45 minutes-1 hour.