



[Walnut Zucchini Bars Recipe](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 15 minutes

Cook Time: 22 minutes

Total Time: 50 Minutes

Makes 36 Walnut Zucchini Bars

Walnut Zucchini Bars Recipe Ingredients:

- 2 cups Zucchini, shredded unpeeled
- 1 Carrot, shredded
- 3 large Eggs
- 1 cup Vegetable Oil
- 2 tsp Vanilla
- ¼ cup Sugar
- 2 cups Flour
- 2 tsp Baking Powder
- ¼ tsp Baking Soda
- 1 tsp ground Cinnamon
- ¾ cup uncooked Oatmeal
- 1 cup Walnuts, chopped

Walnut Zucchini Bars Directions:

- Preheat oven to 350°.
- Grease a 15"x10" pan (a jelly roll pan).

- Line with parchment paper (this makes removal a breeze!); set aside.
- Shred zucchini and carrots using a grater or food processor. Set aside.
- In large bowl beat together eggs, oil, vanilla and sugar. Set aside.
- Sift together flour, baking powder, baking soda and cinnamon.
- Combine flour mixture with egg mixture.
- Blend well.
- Fold in by hand zucchini, carrots, oatmeal and nuts into the egg-flour mixture; blend well.
- Place mixture in prepared pan, spreading so it is even.
- Bake for 22 minutes until edges are lightly brown.
- Allow to cool and lift from pan by parchment paper corners.
- Cut into bars and serve!