

Gluten Free Zucchini Bread



Dry Ingredients:

- 2 Cups New Hat Baking Pancake & Waffle Mix
- ½ Teaspoon Baking Soda
- ¼ Teaspoon Salt
- Scant ½ Teaspoon Ground Cinnamon
- ¼ Teaspoon Ground Nutmeg
- ½ to ¾ Cup finely chopped Walnuts or Pecans (Optional)

Wet Ingredients (At Room Temperature):

- 2 Cups Shredded and drained Zucchini
- 3 Eggs
- 1 Cup Granulated Sugar
- ⅓ Cup Unsweetened Applesauce
- ⅓ Cup melted Coconut Oil
- 1 Teaspoon Vanilla Extract
- ¼ Teaspoon Maple Extract (Optional)

Directions:

- 👉 Generously grease a 9" x 5" Loaf Pan and preheat oven to 350 degrees.
- 👉 Prepare Zucchini ahead of time.
- 👉 Chop nuts (if using).
- 👉 In medium-sized bowl, whisk all dry ingredients thoroughly and set aside.
- 👉 In a separate large bowl, whisk eggs. Add sugar and blend to combine. Add applesauce, melted coconut oil, vanilla and maple extracts. Blend thoroughly to incorporate.
- 👉 Slowly blend dry mix into wet mix, just until blended and fold in zucchini and mix just until evenly distributed in batter. Do not overmix.
- 👉 Bake 45-55 minutes, or until an inserted toothpick comes out clean.
- 👉 Cool on wire rack for 15 minutes before attempting to remove bread from pan. I use a sharp knife and go around the edges of pan to give it some help.
- 👉 Allow bread to cool completely before cutting (the hard part- the waiting)
- 👉 This bread is super moist and freezes well.