

Zuccheeny Bread

Baklava Ingredients

- 2 cups medium shredded zucchini, packed and not squeezed
- 1 large egg
- ½ cup unsweetened applesauce
- ¾ cup honey
- 1 tsp vanilla extract
- 2 tsp cinnamon
- 1 tsp baking soda
- 2 tsp baking powder
- ½ tsp salt
- 2 cups whole wheat flour
- ½ cup coarsely chopped walnuts

Directions

1. Preheat oven to 350 degrees.
2. Line 9 x 5 loaf pan with unbleached parchment paper and spray with cooking spray.
3. In a large mixing bowl, combine egg, applesauce, honey, vanilla, cinnamon, baking soda, baking powder and salt. Whisk until combined.
4. Add zucchini and stir.
5. Add flour and mix gently with a spatula, just enough to combine.
6. Pour batter into loaf pan. Bake for 50 – 60 minutes (until a toothpick inserted in the middle comes out clean).
7. Remove from the oven and transfer to a cooling rack to cool for 10 minutes.
8. Holding to the flaps of parchment paper, remove bread from the loaf pan and let cool for another 30 minutes.
9. Store covered or in a resealable bag in a cool dry place for up to 3 days.