

GLUTEN FREE ZUCCHINI BREAD

Ingredients:

(makes 2 loaves)

- 3 eggs
- 1 cup oil
- 2 cup sugar
- ½ cup brown sugar
- 2 cups finely grated zucchini
(peeled or unpeeled; to taste)
- 3 teaspoons vanillin
- 3 cups GF flour
- 1 teaspoon xanthan gum
- 1 teaspoon salt
- 1 teaspoon baking soda
- ¼ teaspoon baking powder
- 3 - 4 teaspoons cinnamon (your preference)



Directions:

Preheat oven to 350 degrees F.

Beat eggs. Add oil, sugars zucchini, and vanilla. Mix lightly but well. Add GF flour and xanthan gum. Add salt, baking powder, soda, and cinnamon. Mix well until blended.

Pour into 2 8"-loaf pans. Half full. This batter rises a lot!

Bake 8- loaf pans or 9"- loaf pans one hour. Done when pricked with a toothpick and it comes out clean.

Remove from oven and let cool completely before removing from pans.



Daryl Wood Gerber
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