

# Recipe:

## ZUCCHINI SUMMER BREAD

Date:

Total Servings	Diet Type				
2 Loaf Pans	<input checked="" type="checkbox"/> GENERAL	<input checked="" type="checkbox"/> GLUTEN-FREE	<input type="checkbox"/> VEGAN	<input type="checkbox"/> KETO	<input type="checkbox"/> OTHER -

### Ingredients

Oat & Almond flour - 2 cups  
Baking soda - 1 tsp  
Salt - 1 tsp  
Cinnamon ground - 1 tsp

Zucchini - 2 pcs medium  
Eggs - 2  
Milk -  $\frac{1}{3}$  cup  
Butter -  $\frac{1}{2}$  cup / 1 stick  
Vanilla extract - 2 tsp  
Sugar - 1  $\frac{1}{2}$  cups

Walnuts -  $\frac{1}{4}$  cup chopped  
Chocolate chips -  $\frac{1}{2}$  cup

Sweetened coconut flakes -  
for toppings & garnish

### Preparations & Cooking

1. Gather all the ingredients. Preheat the oven to 350 F.
2. Wash and grate the zucchini carefully using a cheese grater. Do not include the seeds. Squeeze out excess zucchini juice using a cheese cloth or kitchen towel.
3. Combine the first set of (dry) ingredients in a bowl and mix gently using a wire whip.
4. In a separate bowl, combine the next set of (wet) ingredients. Use a spatula and mix everything well.
5. Fold in the walnuts and chocolate chips. Mix gently.
6. Transfer the batter mixture into 2 regular loaf pans. Bake for 25 minutes.
7. After 25 minutes, insert a clean toothpick in the middle portion of the bread to test for doneness. If toothpick comes out clean, the cake is done. If wet, bake for another 5-10 minutes and check it again until fully baked.
8. Top the bread with sweetened coconut flakes while still hot.

VEGAN :

- Use **1  $\frac{1}{2}$  cups of Applesauce** instead of Eggs, Milk, Butter

Total Cost:

Prep Time:

Cook Time:

20 minutes

25 - 35 minutes