



GLUTEN FREE ZUCCHINI BREAD

From Simply Full of Delight

INGREDIENTS

- 2 cups of sugar
- 1 cup of canola oil
- 4 eggs (this includes the extra egg)
- 2 teaspoons vanilla extract
- 3 cups of Bob's Red Mill Gluten Free All Purpose Baking Flour
- 1 teaspoon of salt
- A teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/4 teaspoon baking powder
- 3 cups of zucchini (Measure carefully and level.)

GF BAKING TIPS

- Add an extra egg when converting from a normal recipe. (This recipe already has the extra egg included.)
- Let your batter sit for at least 30 minutes covered.
- Bake 10 minutes past the "toothpick" check.
- Let your bread cool completely before cutting into it to avoid gummy texture.

PROCEDURE

In a large bowl, combine your sugar, oil, eggs, and vanilla until well mixed.

In another bowl, mix the flour, salt, baking soda, cinnamon, and baking powder.

Next, adding just a little bit at a time, add this flour mix into your sugar mixture.

Last, add your zucchini and mix thoroughly.

Cover and let it sit on the counter top for at least 30 minutes.

Preheat your oven to 350 degrees. Pour your batter into the greased loaf pans.

Bake for 60 minutes. Do a toothpick check to see if it comes out clean. If it does, continue to bake for 10 more minutes. If you didn't pass the toothpick check, continue to monitor in 5 minute increments until you do. Bake time is about 70 minutes.

Let them cool completely. Enjoy!