

# Celiac Cucina Zucchini Bread – Half Loaf

Lost Creek Pancake & Waffle Multifunctional Baking Blend Recipe Collection

**Ingredients:** *For full loaf, simply double the ingredients. Baking times do not change.*

1 cup (144g) Cucina Pantry Staples Lost Creek Pancake & Waffle Mix

¾ cup grated zucchini

1 large egg (Vegan - 45g aquafaba and 1/8tsp cream of tartar. Beat to soft peaks)

½ cup (100g) brown sugar

¼ tsp. baking powder

½ tsp cinnamon

3 Tbsp vegetable oil (Vegan – add 1tsp oil)

2.5Tbsp (37g) water (Vegan – reduce to 1.5 Tbsp (22g)

1 tsp vanilla extract

*Optional: ½ cup chopped walnuts or pecans / ½ cup raisins*

## **Directions:**

Grease one 9×5 loaf pan, or line with parchment paper.

Grate and measure the zucchini. In a large mixing bowl, beat the \*egg.

Add baking powder, cinnamon, oil, sugar, water, vanilla, and grated zucchini.

Mix well to combine.

\*Vegan, incorporate beaten aquafaba after mixing other ingredients.

Add the Cucina Pantry Staples Lost Creek Pancake & Waffle Mix, and nuts/raisins.

Stir until combined. Rest the batter while **preheating the oven to 385 ° F**

Pour batter into pan. **Turn off the oven and restart at 350°F**

Bake for 50-60 minutes (toothpick inserted in center comes out clean).

**Cool in the pans for at least 30 minutes.**

***The flour continues to hydrate and bind during the initial cooling process.***

**Zucchini preference/tip:** Select small zucchini to minimize seeds in the loaf.

*or, Cut a large zucchini into 6” chunks. Split down the middle creating four quarter strips.*

*Using a knife, remove seed / placenta (soft tissue). Grate the remaining strips.*