



DELICIOUS, NUTRITIOUS & GLUTEN-FREE!

Zucchini Bread

¼ c Butter, at room temperature
¼ c vegetable oil
1 cup light brown sugar
1 ½ c Bistro Flour Blend
1 t ground cinnamon
¼ t nutmeg

½ t baking soda
1 t baking powder
½ t ginger powder
½ t salt
1 egg
1 cup finely shredded, unpeeled, drained zucchini

Directions:

Preheat oven to 350.

Grease 8"x4"x2" loaf pan with 1 t of butter.

In the bowl of an electric mixer, combine the butter, oil, & sugar. Cream the mixture until smooth.

Sift the flour, spices, baking soda, baking powder, and salt, set aside.

Add the egg to the creamed mixture and mix until incorporated.

Add the sifted flour mixture, about ½ c at a time, until all is incorporated, and the batter is smooth.

Fold in drained, finely shredded zucchini into the batter

Pour batter into loaf pan.

Bake for 55-60 minutes, or until skewer inserted in the center comes out clean.

the gluten free bistro

Office: 720.329.3254 TheGlutenFreeBistro.com
Delicious, Nutritious & Gluten-Free!

