

PUMPKIN ZUCCHINI BREAD

Preparation: **5** minutes | Cooking: **35** minutes | Servings: **8** slices

INGREDIENTS

1 cup brown rice flour
1 cup gluten-free all purpose flour
1 cup pure pumpkin puree
1/2 cup packed grated zucchini
1/2 cup granulated sweetener
6 tablespoons unsweetened non-dairy milk
2 tablespoons water
1 tablespoon milled flax seed
1 teaspoon baking powder
1 teaspoon cinnamon
1 teaspoon pure Madagascar bourbon vanilla extract
1/2 teaspoon ground ginger
1/2 teaspoon ground allspice



INSTRUCTIONS

Start by preheating your oven to 375 degrees. In a bowl, mix together your water and flax seed to create your “flax egg,” and set that aside to gel while you continue to prep. In another large mixing bowl, combine the flours and baking powder together and whisk. Next, add your pumpkin, grated (and squeezed) zucchini, flax egg, milk, sweetener, vanilla and spices to the bowl. Mix everything together until a thick, uniformed and wet batter forms. Now you can pour your batter into a greased 8x4 standard loaf pan and smooth out the top layer of your mixture. Bake the loaf in the oven for 30-40 minutes or until you can successfully insert a toothpick and pull it out clean with no mixture attached. Remove the loaf from the oven, let it cool down slightly before you turn the loaf out and allow it to cool completely on a wire rack before storing.