



Vegan Zucchini Bread

Jacob · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

24

Description

Delicious vegan zucchini bread Mmmhmmm This recipe makes two moist and tender loaves without using dairy or eggs

Ingredients

— - 3 cups all-purpose flour - 3 tablespoons flax seeds (Optional) - 2 teaspoons ground cinnamon - 1 teaspoon salt - 1 teaspoon baking soda - ½ teaspoon baking powder - ½ teaspoon arrowroot powder (Optional) - 1 cup unsweetened applesauce - 1 cup white sugar - 1 cup packed brown sugar - ¾ cup vegetable oil - 2 teaspoons vanilla extract - 2 ½ cups shredded zucchini

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Grease and flour two 9x5-inch loaf pans. Whisk flour
2. flax seeds
3. cinnamon
4. salt
5. baking soda
6. baking powder
7. and arrowroot together in a bowl until evenly blended; set aside. Whisk applesauce
8. white sugar
9. brown sugar
10. vegetable oil
11. and vanilla extract in a separate bowl until smooth; fold in flour mixture and shredded zucchini until moistened. Divide batter between the prepared loaf pans. Bake in the preheated oven until a toothpick inserted into the center comes out clean
12. about 70 minutes. Cool briefly in the pans before removing to cool completely on a wire rack.