



Zucchini Carrot Bread

Jacob · 28/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

16

Description

This delicious zucchini and carrot bread is a light version of a classic quick bread. It's so moist and rich you would never guess it doesn't have all the oil that the original version has.

Ingredients

— - 3 cups all-purpose flour - 1 teaspoon ground cinnamon - 1 teaspoon salt - 1 teaspoon baking soda - ½ teaspoon baking powder - ½ teaspoon ground nutmeg - ½ teaspoon allspice - 1 ½ cups white sugar - 1 cup unsweetened applesauce - 3 eggs - 2 cups grated zucchini - ½ cup grated carrots

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease two 9x5-inch loaf pans. Mix flour
2. cinnamon
3. salt
4. baking soda
5. baking powder
6. nutmeg
7. and allspice together in a bowl. Beat sugar
8. applesauce
9. and eggs together in a separate bowl. Mix wet ingredients into dry ingredients until just combined
10. then fold in zucchini and carrots. Divide batter between the prepared loaf pans. Bake in the preheated oven until a toothpick inserted in the center comes out clean
11. about 1 hour. Tips This is a very forgiving bread recipe. Feel free to experiment with nuts and/or raisins. You could also substitute Splenda for some or all of the sugar
12. and try Egg Beaters for the whole eggs if you are looking for something even lighter!