



GlutenFree Zucchini Bread

Jacob · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

1 hr 20 mins

Description

This glutenfree zucchini bread made with a mix of glutenfree flour oil chopped summer zucchini and cinnamon is a moist delicious dairyfree treat everyone can enjoy I like to top it with a simple lemon glaze

Ingredients

— - 1 cup diced zucchini - ½ cup canola oil - 2 large eggs - 1 teaspoon gluten-free vanilla extract - 1 cup white sugar - ½ cup white rice flour - ½ cup sweet rice flour - ½ cup cornstarch - 2 tablespoons tapioca starch - 1 teaspoon baking powder - 1 teaspoon ground cinnamon - ¾ teaspoon baking soda - ½ teaspoon xanthan gum - ½ teaspoon salt - 1 tablespoon confectioners' sugar - 1 teaspoon lemon juice

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Grease a 9x5-inch loaf pan. Combine zucchini
2. oil
3. eggs
4. and vanilla in a blender; pulse until mixture resembles a milkshake. Whisk sugar
5. rice flours
6. cornstarch
7. tapioca starch
8. baking powder
9. cinnamon
10. baking soda
11. xanthan gum
12. and salt together in a large bowl. Stir in zucchini mixture until batter is well blended; pour into the prepared loaf pan. Bake in the preheated oven until a toothpick inserted into the center comes out clean
13. about 1 hour. Cool in the pan for a few minutes before removing to cool completely on a wire rack. While the bread is cooling
14. make the glaze: Mix confectioners' sugar and lemon juice together in a small bowl to form a thin glaze. Drizzle over the cooled loaf.