



ZucchiniCarrotBanana Whole Wheat Bread

Jacob · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

8

Description

Toddlerfriendly bread I make it on the weekend and freeze it in slices so we have an instant snack available through the week

Ingredients

- - 1 very ripe banana - 2 eggs
- beaten - ? cup white sugar - $\frac{1}{4}$ cup honey - $\frac{1}{4}$ cup oil - $\frac{1}{4}$ teaspoon vanilla extract - 1 cup whole wheat flour - $\frac{1}{2}$ cup all-purpose flour - 1 $\frac{1}{2}$ teaspoons ground cinnamon - 1 teaspoon baking soda - $\frac{3}{4}$ teaspoon baking powder - $\frac{1}{2}$ teaspoon salt - 1 zucchini
- grated - 1 carrot
- grated - $\frac{1}{4}$ cup semisweet chocolate chips (Optional)

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a loaf pan. Mash banana in a large bowl. Whisk in eggs
2. sugar
3. honey
4. oil
5. and vanilla extract. Combine whole wheat flour
6. all-purpose flour
7. cinnamon
8. baking soda
9. baking powder
10. and salt in a separate bowl. Stir into the banana mixture until batter is moistened. Stir zucchini
11. carrot
12. and chocolate chips into the batter until evenly distributed. Pour batter into the prepared pan. Bake in the preheated oven until a knife inserted into the center comes out clean
13. 50 to 60 minutes. Cook's Notes: If the batter seems very thick
14. add a few tablespoons of milk. You can use walnut pieces instead of chocolate
15. if desired.