



GlutenFree Zucchini Bread or Muffins

Jacob · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

8

Description

Got this recipe from someone else but made some changes to it to make it not taste glutenfree My family loves bread and my husband is always looking for something that taste normal So this is as close as it gets for muffins They are actually really good The extra applesauce really makes it moist and not too dry The batter will look runny but when you take them out of the oven they will be nice and soft I cant keep them long they go so fast

Ingredients

— - 3 cups gluten-free flour - 1 tablespoon ground cinnamon - 1 teaspoon salt - 1 teaspoon baking soda - 1 teaspoon baking powder - 1 pinch ground nutmeg (Optional) - 2 ¼ cups white sugar - 1 cup applesauce - 3 eggs - ½ cup vegetable oil - 1 tablespoon vanilla extract - 2 cups shredded zucchini

Instructions

1. Preheat oven to 325 degrees F (165 degrees C). Grease two 9x5-inch loaf pans. Mix flour
2. cinnamon
3. salt
4. baking soda
5. baking powder
6. and nutmeg together in a bowl. Beat sugar
7. applesauce
8. eggs
9. oil
10. and vanilla extract together in a separate bowl; stir in zucchini. Slowly mix flour mixture into zucchini mixture until well blended; pour into prepared loaf pans. Bake in the preheated oven until a toothpick inserted in the center comes out clean
11. about 50 minutes. Cook's Notes: For the 3 cups gluten-free flour
12. I used 2 cups white rice flour
13. 1/2 cup potato starch
14. 1/2 cup tapioca flour. If making muffins
15. bake for 20 minutes.