

Breeze Blueberry Zucchini Bread

Jacob · 29/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

8

Description

This moist quickbread made with Almond Breeze almondmilk combines blueberries and zucchini for summertime deliciousness

Ingredients

- - $\frac{3}{4}$ cup sugar - $\frac{1}{2}$ cup Almond Breeze Hint of Honey or Vanilla almondmilk - $\frac{1}{2}$ cup vegetable oil - 2 eggs - 2 cups flour - 1 teaspoon baking powder - 1 teaspoon baking soda - $\frac{1}{4}$ teaspoon salt - 1 $\frac{3}{4}$ cups shredded zucchini
- patted dry between paper towels - 1 cup fresh blueberries

Instructions

1. Preheat oven to 350 degrees F and coat a loaf pan with nonstick cooking spray. Whisk together sugar
2. Almond Breeze
3. vegetable oil
4. and eggs in a large bowl. Stir together dry ingredients and stir lightly into Almond Breeze mixture. Fold in zucchini and blueberries. Spread into prepared pan and bake for 1 hour or until a toothpick inserted into the center comes out clean. Let cool in pan. This bread is best served the next day. Tips Nutritional analysis per serving:Calories 340Total Fat 15gCholesterol 55mSodium 330Potassium 141mgTotal Carbohydrate 46gDietary Fiber 1gSugars 22gProtein 6g