

Zucchini Bread

Ooey, Goopy and so delicious. This recipe is perfect for summertime when you have a ton of zucchini and you dont know what to do with it all.

Prep:
15 minutes

Cook:
45 minutes

Ready In:
60 minutes

Servings:
10



Wet Ingredients

2 very ripe bananas
2 tsp vanilla extract
1/3 cup plant milk (I use west soy)

Dry Ingredients

1.5 cups whole wheat flour
1/2 cup sugar
1 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
1 tsp cinnamon

Add. Ingredients

1 zucchini shredded (2 cups)
1/4 cup semi sweet chocolate chips (optional)
1/4 cup chopped walnuts (optional)

Instructions

- 1** Preheat oven to 350 degrees F. Mix together your dry ingredients in a large bowl. In a separate bowl, mash your bananas and add in your plant milk and vanilla.
- 2** Pour the wet ingredients into the dry ingredients and mix well until there are no more dry spots. Fold in your zucchini and then your chocolate chips & walnuts.
- 3** Place in a non-stick 9 inch loaf pan and bake for 45 minutes. Check at 45 minutes with a toothpick to see if it comes out clear. If not, bake an additional 10 minutes. Once done, let cool in the pan and then slice and serve.