Recipe

Zucchini Gingerbread

Cook Time	45-50
Temp	350°
Servings	12 to 18
Prep Time	20 min

INGREDIENTS:

- 2 C unbleached all purpose flour
- ½ C granulated sugar
- 1 ½ C whole-wheat flour
- 2 ½ t baking soda
- 4 large eggs
- 2 t dry ground ginger (optional if you don't like ginger)
- 2 C fresh grated zucchini (&/or carrots or pumpkin)
- 2 t cinnamon
- 1 C Toasted Almond Oil
- ½ t ground cloves
- 1 C Maple Syrup or Honey
- ½ t salt
- 1 C brown sugar

DIRECTIONS:

- Preheat oven to 350°. Grease two standard loaf pans
- Whisk the oil, maple syrup, sugars, eggs & zucchini in a large bowl.
- Whisk together the dry ingredients in a separate bowl.
- Add the dry ingredients to the wet ingredients and mix just until no dry spots of flour remain.
- Bake 45-50 min, or until a wooden toothpick or skewer inserted into the center comes out clean.
- Cool and serve with whipped cream

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