

Zucchini Pumpkin Bread

INGREDIENTS

- 2 eggs
- ⅓ cup packed brown sugar
- ½ of a 15-ounce can pumpkin puree (about 1 cup)
- ½ cup unsweetened applesauce
- 1 ½ teaspoons vanilla extract
- 1 ½ cups all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- 1 teaspoon ground cinnamon
- 1 cup zucchini (about 1 large zucchini), shredded

12 SERVINGS

90 MINUTES



Adapted from:
celebrateyourplate.org



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PROCEDURE

1. Preheat oven to 350 degrees.
2. Spray a loaf pan with non-stick spray.
3. Combine eggs, sugar, pumpkin, applesauce, and vanilla extract in a large bowl. Use a whisk or fork to combine.
4. In a medium bowl mix together flour, baking soda, baking powder, and cinnamon.
5. Add dry ingredients to the pumpkin mixture. Stir to combine.
6. Gently stir in zucchini to pumpkin mixture, being careful not to over-mix.
7. Pour mixture into loaf pan.
8. Bake for 55-60 minutes or until a toothpick inserted into the middle of the loaf comes out clean.

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