



Cinnamon Zucchini Bread

Ingredients

- 3/4 cup sugar
- 1/4 cup unsweetened applesauce
- 1/4 cup canola oil
- 1-1/4 cups shredded zucchini
- 1/2 cup raisins
- 2 Tbsp cornstarch
- 2 Tbsp water
- 3/4 tsp baking soda
- 1 tsp baking powder
- 1/2 tsp salt
- 1/2 tsp nutmeg
- 1 tsp cinnamon
- 1 tsp vanilla
- 1-1/2 cups flour

Directions

- Preheat the oven to 350 degrees F.
- Grease an 8x4 or 9x5 loaf pan liberally.
- In a large bowl, mix the sugar, oil, and applesauce.
- Separately combine the cornstarch with water and stir into larger bowl.
- Stir zucchini and raisin into the bowl.
- Add the baking soda and baking powder, and whisk to combine evenly.
- Add salt, nutmeg, cinnamon, and vanilla.
- Add the flour, and stir until smooth.
- Pour the batter into the prepared loaf pan.
- Bake for 55 minutes on the middle rack.
- Remove to a wire rack and run a knife around the edges of the loaf.
- Allow to cool slightly, then turn the loaf out to cool completely on the wire rack.

Prep Time and Note

TOTAL TIME: 1 hour 10 mins **Prep: 15 mins** **Cook: 55 mins**

If you don't have a box grater, cube fresh zucchini slices and combine with 2-3 Tbsp water (leave the water out if the zucchini was frozen and thawed) in a blender or food processor instead.