

Gluten-free Zucchini Bread

Ingredients

1 cup	zucchini (shredded and patted dry)
1 1/4 c	gluten-free baling flour
1/4 c	almond flour (or rice/buckwheat/GF flour)
2 tsp	baking powder
1/2 tsp	baking soda
1/2 tsp	sea salt
2 tsp	cinnamon
1 c	sugar (cane or coconut)
1/3 c	coconut oil
2	eggs
1 tsp	lemon juice
1/4 c	almond milk
1 tbsp	vanilla
1/3 c	walnuts

Instructions

- Pre-heat the oven to 350 F
- Mix: flours, baking powder and soda, salt and cinnamon
- In a separate bowl mix: sugar, eggs, oil, milk, lemon and nuts
- Add wet to dry
- Fold in zucchini
- Mix and put in a greased baking loaf pan
- Bake for 40 min or until done