

Gluten Free Zucchini Bread

Ingredients:

- 3 eggs
- 1 cup organic sugar, Sucanat, Maple Syrup or Turbinado
- 1 cup organic brown sugar or Turbinado
- 1 cup sunflower oil
- ½ tsp. cinnamon
- ½ tsp. ginger
- ¼-½ tsp. ground clove
- ¼ tsp. nutmeg
- 1 tsp. salt
- 2 tsp. vanilla extract
- 1 tsp. lemon zest
- 1½ cup chopped nuts (almond, pecan, acorn, hazelnut, depending on taste)
- 3-4 cups grated zucchini
- ½ cup shredded unsweetened coconut (optional)
- 3 cups flour: 1½ rice flour, 1¼ Tapioca, ¼ Arrowroot
- 2 tsp. baking Soda
- 1 tsp. baking powder
- 1 tsp. xanthan Gum

Directions

1. Heat the oven to 325 F and grease a 9"x13" pan
2. In a large bowl mix eggs, sugar, and oil. Stir well either by hand or with a mixer
3. Add spices, vanilla extract, lemon zest, nuts, zucchini, and coconut
4. In a separate bowl mix rice flour, tapioca, arrowroot, baking soda, baking powder and xanthan gum
5. Add the flour mixture to the egg mix and stir well
6. Pour the dough into the greased pan and bake 45-50 minutes.
7. Enjoy with sour cream, ghee, cream cheese or simply plain. It's delicious!