



Cooking *in the* Kitchen at Olum's

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Gluten-Free Zucchini Bread

Makes 1 loaf

Ingredients:

- 2 cups shredded zucchini (1 medium)
- ½ cup corn meal
- 1 cup almond flour
- ½ cup vegetable oil
- 2 eggs
- 1 cup sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt

Directions:

1. Preheat the oven to 375° F. Prepare a bread pan with non-stick cooking spray.
2. Press the water from the shredded zucchini, and discard the water.
3. In a mixing bowl, combine all the ingredients and transfer to the prepared baking dish.
4. Bake for 35 minutes or until a toothpick comes out clean. Slice and enjoy!