

NOTE: Read all labels to insure that all ingredients are gluten free.

Zucchini Bread

Combine the following ingredients into a large bowl.

1 ½ cup Shredded zucchini (you may substitute pumpkin, apples, bananas, carrots, pears, etc. but for very moist or ripe items add a tablespoon or two of extra flour)

1 cup chopped walnuts

½ t GF baking powder

½ t Baking soda

½ t Salt

½ t Cinnamon

½ t Nutmeg

1 ½ cup Tom Sawyer GF flour added slowly to above ingredients and mix well.

In a separate bowl combine and beat well the follow ingredients:

½ cup Olive oil

2 ea Fresh eggs slightly beaten

1 cup Sugar

2 t Vanilla

Add to ingredients in large bowl and blend well. Pour into greased and floured pan or muffin tins Bake at 350 F for approximately 75 minutes or until nicely brown and done. Much less time for muffins. Inside temperature taken with small thermometer should be 185 F.