DAIRY FREE SPICED ZUCCHINI CARROT BREAD
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Ingredients:
2 1/4 cups (550 mL) all-purpose flour
1 cup (250 mL) sugar
2 tsp (7 mL) ground cinnamon
1/4 tsp ground cloves
1 tsp ground nutmeg
1 tsp ground ginger
3/4 tsp (4 mL) baking soda
1/2 tsp (2 mL) baking powder
1/2 tsp (2 mL) salt
1 cup (175 mL) finely chopped carrots
1 cup (175 mL) finely chopped zucchini
1/2 cup (125 mL) coarsely chopped walnuts
2/3 cup (150 mL) coconut oil
1/2 cup (125 mL) coconut milk
2 eggs, lightly beaten
**Instructions:**

(1) Preheat oven to 350°F (180°F). Brush bottom of Loaf Pan with coconut oil. In large bowl, combine flour, sugar, cinnamon, cloves, nutmeg, ginger, baking soda, baking powder, and salt. Add remaining ingredients; stir just until dry ingredients are moistened.

(2) Spoon batter into pan. Bake 65-70 minutes or until wooden pick inserted in center comes out clean. Remove from oven; cool in pan 5 minutes. Loosen sides of loaf from pan; remove loaf to cooling rack. Cool completely.

**Yield:**

- 1 loaf (12 slices)
- 12 servings of 1 slice