

Cashew Cluster Zucchini Bread

Ingredients

- flour, unbleached - 710 ml - 3 cups
- cane sugar - 530 ml - 2 1/4 cups
- zucchini, grated - 475 ml - 2 cups
- eggs - 240 ml - 3 eggs
- cashews, chopped - 235 ml - 1 cup
- vegetable oil - 235 ml - 1 cup
- cinnamon, ground - 15 ml - 3 tsp
- vanilla extract - 15 ml - 3 tsp
- salt - 5 ml - 1 tsp
- baking soda - 5 ml - 1 tsp
- baking powder - 5 ml - 1 tsp

Directions

1. Scrub the zucchini with an abrasive plastic pad reserved for vegetables, and rinse before grating.
2. In a bowl sift together the all purpose flour, baking soda, baking powder, cinnamon, and salt with a wire whisk.
3. In another bowl, beat the egg whites until frothy. Mix in the applesauce, oil, cane sugar, brown sugar, and vanilla extract until even.
4. Combine the shredded zucchini, carrots, and pecans with the wet ingredient bowl and mix.
5. Pour the wet ingredients into the bowl with the flour mixture. Mix until evenly combined.
6. Grease and flour two 8 x 4 x 2 in loaf pan. Pour in the batter.
7. Bake for 50-60 minutes at 325 degrees F (165 degrees C).
8. Test by inserting a toothpick or knife into the center of the loaf. When withdrawn free of batter, the bread has finished cooking.
9. Transfer to wire racks after 15 minutes. Cool for 20 minutes before serving.

<http://zucchinibreadrecipes.org/cashew-cluster-zucchini-bread/>

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