THICK-SLICED CINNAMON WALNUT ZUCCHINI BREAD

Ingredients

- 245g whole wheat or oat flour
- 2 tsp baking powder
- 2 tsp Spice Lab Pumpkin Pie Seasoning
- 3/4 tsp salt
- 2 large local eggs
- 280g granulated stevia
- 2 tsp vanilla extract
- 1/3 cup coconut oil, melted
- 250 grams grated zucchini (roughly one large)
- 1/2 cup walnuts, toasted and chopped

Instructions

- To toast walnuts, simply place them in a small sprayed skillet over medium-low heat. Move them around 3-5 minutes, until fragrant. Add a sprinkle of sea salt. Remove from heat and set aside.
- Preheat oven to 350°F. Spray and line a loaf pan with parchment paper, so ends slightly overlap.
- In a large mixing bowl, whisk flour, baking powder, cinnamon and salt together. Set aside. In a medium sized bowl, whisk the eggs. Add stevia, vanilla, oil and zucchini to combine. Pour the wet ingredients into the dry ingredients and mix until just combined (no over mixing!). Fold in chopped toasted walnuts. Pour the mixture into prepared loaf pan and bake for 45-50 minutes . A toothpick inserted into the center will come out clean when batter is finished baking. Remove from the oven and allow to cool completely in the pan before removing and slicing. Enjoy! Our recipe can be stored at room temperature in an airtight container for up to six days.

- This bread also freezes well! Feel free to place uneaten slices into a freezer or vacuum seal bag. Then, you can easily pull slices out one at a time to defrost in microwave or toaster.