

Sue's Zucchini Bread

1 cup	brown rice flour
1 cup	sorghum flour
1/3 cup	tapioca starch
1/3 cup	potato starch
1/3 cup	crushed walnuts
2 tsp	baking powder
1 tsp	baking soda
1/2 tsp	salt
1 tsp	cinnamon
1/2 tsp	nutmeg
2 eggs	
1 cup	white sugar
1/2 cup	applesauce
1 1/2 cups	shredded zucchini
1/3 cup	raisins*
1/3 cup	oil

Sift together dry ingredients and set aside.

Put the eggs, sugar and applesauce, blend well.

Add dry ingredients and mix till batter is well combined and smooth. Add zucchini, and raisins and oil.

Scoop into loaf pan, bake at 350° for 50-55 mins, until toothpick comes out clean.

***While you are getting the ingredients assembled, soak the raisins to plump them slightly. This will give a moister cake.**

Quick tip – let cool completely, refrigerate, then slice. Before freezing, wrap slices so you can remove just a couple of slices as you need them.