Zucchini Bread
in a new light

Makes: 20 servings
Prep Time: 15 minutes
Cook Time: 1 hour 10 minutes
Difficulty: Easy

Ingredients:
- 2 1/2 cups all-purpose flour
- 1/2 cup cake flour
- 1 1/4 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 3/4 cup sugar
- 1/2 cup plus 1 tablespoon canola oil
- 1/2 cup unsweetened applesauce
- 2 large eggs
- 2 egg whites
- 1/4 cup packed brown sugar
- 2 teaspoons vanilla extract
- 2 small zucchini, shredded (about 2 cups)
- 2 tablespoons walnuts, chopped

Directions:
Preheat oven to 350°F. Spray a (5 x 9-inch) loaf pan with nonstick spray.

Whisk together all-purpose flour, cake flour, baking soda, cinnamon, nutmeg, and salt in a medium bowl.

Whisk sugar, oil, applesauce, eggs, egg whites, brown sugar, and vanilla together in a large bowl until smooth. Add flour mixture and zucchini and stir just until combined.

Scrape batter into the pan; top with walnuts. Bake until a toothpick inserted into center comes out clean, about 1 hour 10 minutes. Remove loaf from pan and let cool completely on a rack.

Nutritional Information: Per serving (1/20 of cake): 180 calories, 7 g fat (.5 g saturated, 0 g trans), 20 mg cholesterol, 150 mg sodium, 26 g carbohydrate, 1 g fiber, 3 g protein.