

Zucchini Bread

Ingredients

- 1½ cups Natural Epigamia Greek yogurt
- ⅓ cup melted coconut oil
- ½ cup raw honey
- 1 large egg, at room temperature
- 1½ teaspoons pure vanilla extract
- 1½ cup whole wheat flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ teaspoon ground cinnamon
- 1 cup shredded zucchini (about 1 medium-large zucchini)

Preparation

1. Preheat the oven to 175°C/350°F and grease baking pan.
2. Whisk the oil, honey, egg, Greek yogurt, and vanilla together in a medium-sized bowl until combined. In a large bowl, whisk the flour, baking powder, baking soda, salt, and cinnamon together.
3. Pour the wet ingredients into the dry ingredients and blend well. Avoid over mixing. Fold in the zucchini.
4. Spread batter into the prepared loaf pan. Bake for 40-50 minutes. Baking times vary, so check regularly. The bread is done when a toothpick inserted in the center comes out clean.
5. Remove the bread from the oven and set on a wire rack. Allow to cool completely before slicing and serving. Cover and store leftover bread at room temperature for up to 5 days.