

Vegan Zucchini Bread

Yield: 10 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/sophie-s-zucchini-bread-recipes>

Ingredients:

- 1 tablespoon chia seeds
- 3 tablespoons water
- 1 3/4 cups flour all-purpose, whole wheat pastry flour should be fine, too
- 2 teaspoons baking powder
- 1 teaspoon cinnamon
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/3 cup almond milk
- 2 tablespoons white vinegar
- 1/3 cup orange juice
- 1/3 cup coconut oil melted
- 2 teaspoons vanilla extract
- 2/3 cup brown sugar packed
- 1 cup zucchini loosely packed grated

Nutrition:

1. Calories: 200 calories
2. Carbohydrate: 28 grams
3. Fat: 8 grams
4. Fiber: 1 grams
5. Protein: 3 grams
6. SaturatedFat: 6 grams
7. Sodium: 360 milligrams
8. Sugar: 11 grams

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