

## Zucchini Bread - GF/CF

Yield 2 loaves

2 cups sugar  
1/2 cup oil  
3 cups zucchini, shredded  
2/3 cups water  
4 Eggs  
2 teaspoon vanilla  
1 Tablespoon Xanthan Gum  
3 Cups GF Flour blend  
2 teaspoons baking soda  
1 1/2 teaspoon baking powder  
1 teaspoon cinnamon  
1 teaspoon cloves



Preheat oven to 375. Grease 2 bread pans.

Beat egg white till soft peak.

Mix sugar, oil, zucchini, water, vanilla, xanthan gum, and egg yolks in a large bowl.

Combine dry ingredients and add to bowl. Mix until well blended

Stir in egg whites.

Pour into loaf pans

Bake until light brown and slightly crusty (approx 50-60 minutes)

<http://www.lincolntent.com/GlutenFreeCaseinFree-Bread.html>