



### **Katie's Super Secret Zucchini Bread**

1 ½ Cups all purpose flour ( sifted)  
2 tsp Ground cinnamon  
½ tsp Baking soda  
½ tsp Baking powder  
½ tsp Salt  
½ tsp Nutmeg  
1/4 Cup sugar  
3/4 Cup Splenda

1/4 Cup applesauce (low sugar)

½ Cup cooking oil

1 Egg

1 Cup zucchini, skin and seed removed (very shredded well)

1/4 Cup raisins

¼ Cup walnuts (chopped) (optional)

Cooking spray

Whipped topping (or freshly whipped cream) optional

Large mixing bowl

Medium mixing bowl

8 x 4 x 2 loaf pan

Sifter

Grater/Shredder

Wire cooling rack

Before You Start - Preheat oven to 350° and generously spray loaf pan (bottom and insides) with cooking spray.

Let's Make It! Put all the dry ingredients in a large mixing bowl and combined using a fork. In a medium bowl combine shredded zucchini, applesauce, sugar, granulated sugar substitute (Splenda), cooking oil, egg, raisins and walnuts and mix well using a fork or whisk. Slowly pour into dry ingredients mixing a little at a time until moist. (It will look a lumpy, but shouldn't look dry, if dry dd a dribble of oil). Spoon into prepared loaf pan. Cook for approximately 50 -70 minutes. It'll get a nice light brown color. Test for doneness with a toothpick or wooden chopstick. Cool in the pan for 10 minutes. Gently remove loaf from pan and let cool on wire rack. Cool completely.

Serving Suggestions Slice in ½ inch pieces and top with whipped topping. Butter, or my favorite, margarine.

**\*\*Katie's Tid Bits\*\*** if you prefer it sweeter. Skip the applesauce and the Splenda and use 1 1/4 cups of sugar instead.

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