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**ZUCCHINI ORANGE BREAD**

The moistness of the zucchini with the subtle orange flavour is fantastic. This recipe is an adaption from *Eating Alive.* I have made this recipe gluten free but you can use any flour you want. I chose millet and barley as I had a lot on hand.

 **Dry Ingredients**

* 1 cup millet flour
* 1 cup barley flour
* 4 tsp. no-aluminum baking powder
* ¼ tsp. sea salt

**Wet Ingredients**

* 1 cup shredded zucchini
* 1/3 cup maple syrup
* 1/3 cup apple juice
* ¼ cup grapeseed oil
* 2 Tbs. grated orange rind (organic orange = no pesticides)
* 2 tsp. vanilla extract

**Method:**

1. In a small bowl, combine all the dry ingredients by sifting or stirring to ensure the baking powder is throughout ingredients.
2. In a medium bowl, combine all the we ingredients and mix.
3. Preheat oven to 350 degrees and oil and flour a small bread pan.
4. Add the dry ingredients to the wet ingredients and stir to combine. If the mixture is too dry, add a little more apple juice.
5. Scoop the mixture into the oiled and floured bread pan and bake for approximately 1 hour.
6. The bread is done when the top is nicely browed and a toothpick comes out clean.
7. Turn the bread out on a cooling rack and let cool completely before slicing or it will be doughy.