CHEF MICHAEL DILIBERTO'S

Vegan Zucchini Bread
RECIPE *Makes 4–5 loaves*

Ingredients

2 2/3 cups Canola Oil
6 1/2 cups Sugar
6 ounces Just Egg® (egg replacement)
10 3/4 cups cup All Purpose Flour
2 1/4 teaspoons Baking Soda
1 1/2 teaspoons Baking Powder
1/4 teaspoon Salt
1 Tablespoon Cinnamon
1 teastpoon Vanilla
3 1/2 cups Coconut Milk
7 3/4 cups Local Zucchini, shredded

Directions

1. Combine oil, sugar, and egg replacement in mixing bowl; beat for 3 minutes.

2. Add in flour, baking powder, baking soda, salt, cinnamon, and vanilla; mix until combined.

3. Add in coconut milk and shredded zucchini at the end; mix well.

4. Pour into greased and floured loaf pan.

5. Bake at 350 for 50-65 minutes or until set in the middle.

Campus Dining