



[Zucchini Carrot Bread](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 45 minutes

Cook time: 1 hour 10 minutes

Makes 12 servings Zucchini Carrot Bread

Ingredients for Zucchini Carrot Bread:

- ½ tsp baking powder
- 2 tsp cinnamon
- 1 tsp nutmeg
- ½ tsp ground cloves
- 1 tsp baking soda
- 2 cups flour
- 3 large eggs
- ¾ cup sugar
- ¾ cup brown sugar
- ¾ cup applesauce
- 1 tsp vanilla extract
- 1½ cups zucchini, grated
- 1½ cups carrots, grated
- ¾ cup walnuts, coarsely chopped
- ¾ cup raisins

Ingredients for Zucchini Carrot Bread Frosting:

- 6 oz Cream cheese
- ¾ cup confectionery sugar
- 1 tsp vanilla

Directions for Zucchini Carrot Bread:

- Preheat oven to 350°.
- Mix together baking powder, cinnamon, nutmeg, cloves, baking soda and flour, set aside.
- In a separate large bowl, beat the 3 large eggs together.
- To the eggs add sugar, brown sugar, apple sauce and vanilla extract.
- Beat by hand until blended.
- Now add the zucchini and carrots, blend.
- Slowly add the dry flour combination, blending until well combined.
- Add chopped nuts and raisins, blend well.
- Pour into a greased and floured loaf pan.
- Bake for 1 hour and 10 minutes at 350° until toothpick comes out clean.
- Cool on wire rack.
- Combine all frosting ingredients, whip until smooth.
- When bread is completely cool, frost.