

Zucchini Gingerbread with Almond Oil & Honey Ginger Balsamic Glaze



Ingredients

1 1/2 cups whole wheat flour
1 cup finely grated zucchini
1 cup finely grated carrot
1/2 cup toasted almond oil
1/2 cup molasses
2 large eggs
1 1/2 cups brown sugar
1 tablespoon freshly grated ginger
1 teaspoon cinnamon
1/4 teaspoon cloves
1/4 teaspoon allspice
1/2 teaspoon salt
1/2 teaspoon baking soda
1 cup hot water

Glaze

1 cup powdered sugar
1 tablespoon honey ginger white balsamic

Directions

Preheat the oven to 350 F.

Grease a 9-inch-by-5-inch loaf pan with toasted almond oil.

Combine flour, baking soda, cinnamon, salt, allspice, and cloves and baking soda in a large bowl. Whisk well and set aside.

In a separate bowl stir combine the almond oil, brown sugar, eggs, molasses, ginger and whisk well. Add the carrot and zucchini. Add the flour mixture in three parts alternating with the hot water in three additions, beating until flour is just incorporated. Pour into prepared pan and bake until a toothpick inserted in the middle comes out clean, about 45 minutes. Cool cake in pan for 10 minutes and then turn out onto a rack to cool completely.

Whisk the powdered sugar with the honey ginger white balsamic and drizzle over the cooled gingerbread