



PurePassover Zucchini “Bread”

Base Ingredients (All Versions):

- 2 cups grated zucchini (about 2 medium), lightly squeezed
- 1½ cups almond flour
- ½ cup cassava flour or potato starch (see notes below)
- ⅓ cup oil (avocado, light olive, or melted coconut oil)
- ½ cup applesauce
- ½ teaspoon salt

Choose Your Sweetener

- Option A: ⅓ cup honey
- Option B: ⅓ cup sugar
 - Add 2 tablespoons additional applesauce for moisture

Choose Your Leavening Path

→ Option 1: Natural Leavening (No Baking Powder)

- 4 large eggs, separated

Instructions:

1. Preheat oven to 350°F (175°C). Line or grease a loaf pan.
2. Grate zucchini and gently squeeze out excess moisture. Set aside.
3. Separate eggs. Beat whites to stiff, glossy peaks; set aside.
4. In a large bowl, whisk yolks with sweetener, oil, and applesauce.
5. Stir in almond flour, cassava flour or potato starch, and salt.
6. Fold in grated zucchini.
7. Gently fold in egg whites in two additions.

8. Transfer batter to pan and smooth the top.
 9. Bake 50–60 minutes, until set and lightly golden.
 10. Cool completely before slicing.
- Texture: moist, tender, gently structured
Note: This loaf firms as it cools—essential for clean slices.

→ Option 2: Baking Powder

- 3 large eggs
- 1 ½ teaspoons kosher-for-Passover baking powder

Instructions:

1. Preheat oven to 350°F (175°C). Prepare loaf pan.
2. Grate and lightly squeeze zucchini.
3. Whisk eggs, sweetener, oil, and applesauce.
4. In a separate bowl, whisk almond flour, cassava flour or potato starch, salt, and baking powder.
5. Combine wet and dry ingredients until just mixed.
6. Fold in zucchini.
7. Pour into pan and smooth top.
8. Bake 45–55 minutes, until set.
9. Cool before slicing.

Texture: lighter crumb, classic quick-bread feel

Storage

- Keeps 4 days refrigerated
- Freezes well, sliced and wrapped with parchment