

COLE'S MOVEABLE FEAST  
BANANA ZUCCHINI BREAD

7 oz unsweetened applesauce  
1  $\frac{3}{4}$  cups sugar  
1 cup olive oil  
3 medium ripe bananas, mashed  
1 unpeeled zucchini, shredded very fine  
1 cup shredded unsweetened coconut  
 $\frac{1}{2}$  cup ground flaxseed meal  
1 tablespoon Namaste or Ener-G egg replacer  
1 teaspoon apple cider vinegar  
1 tablespoon vanilla extract  
3 cups all-purpose flour  
1  $\frac{1}{2}$  teaspoons baking powder  
1  $\frac{1}{2}$  teaspoons baking soda  
1  $\frac{1}{2}$  teaspoons ground cinnamon  
1 teaspoon salt

Preheat oven to 350 degrees. Spray a Bundt pan with cooking spray. Set aside. Stir together applesauce, sugar, olive oil, bananas, zucchini, coconut, flaxseed meal, egg replacer, vinegar and vanilla extract in a very large bowl. In a separate bowl, whisk together flour, baking powder, baking soda, cinnamon and salt. Stir dry ingredients into wet ingredients with a rubber spatula until just combined. Scrape batter into prepared Bundt pan and bake for 40 to 50 minutes until a knife or toothpick inserted into bread comes out clean. Allow to cool in pan for 10 minutes. Turn out onto a wire rack and allow to cool another 10 minutes before slicing/serving.