Carrot Zucchini Bread

Ingredients:

2 tablespoons ground flaxmeal
6 tablespoons water
2 cups grated zucchini (about 1 large or 2 medium)
1/2 cup grated carrots (about 1 large)
1 1/2 cups sugar
1/3 cup oil
1/2 cup unsweetened applesauce
1 teaspoon vanilla
3 cups white whole wheat flour
1 tablespoon baking powder
1/2 teaspoon baking soda
1 tablespoon cinnamon
1 teaspoon nutmeg
1 teaspoon salt

Directions:

Preheat oven to 350°F. Lightly spray two loaf pans.
In a small bowl, mix together the flaxmeal and water, and set aside.
Grate the zucchini and carrot, and place in a large bowl. Add the sugar, oil, applesauce, and vanilla, and mix well.
In a separate bowl, mix the rest of the ingredients together.
Add the flaxmeal and water mixture to the zucchini mixture.
Then stir in the dry ingredients until thoroughly mixed.
Divide the batter evenly between the two pans. Bake for 45 to 55 minutes, or until an inserted toothpick comes out clean.