



Chocolate Zucchini Loaf

Ingredients

- 6 Tablespoons coconut flour. Almond flour or gluten free flour
- 5 Tbsp cacao powder
- 1 1/2 tsp baking powder
- 1/2 tsp pink salt
- 3 large eggs
- 1 large egg white
- 5 Tbsp *Honey*
- 5 Tbsp smooth almond butter
- 1 1/2 Cups Grated zucchini
- 4 Tbsp mini chocolate chips (optional)

Instructions

1. Preheat your oven to 350 degrees and line the bottom of a 9x5 loaf pan with parchment paper, coated with Irish butter or coconut oil
2. In a medium bowl, stir together the flour, cocoa powder, baking powder and salt.
3. In a separate, large bowl, using an electric hand mixer, beat the eggs, egg white, honey and almond butter until smooth.
4. Add the dry ingredients to the wet and beat on low speed until smooth and combined. Do not over mix or the bread will become hard.
5. Squeeze out as much water from the zucchini as you possibly can, using a dish towel or paper towels. You should have about 1 cup zucchini once all the water is out.
6. Fold the zucchini, along with the chocolate chips, into the batter. Let stand for 10 minutes
7. Pour into the prepared pan, spread out evenly, and bake until a toothpick inserted in the center comes out clean, about 50-55 minutes, over baking will make it dry out. Let cool in the pan COMPLETELY and enjoy.

About 10 serving in the 9 x 5 loaf

Calories less than 200