LOVE THY CARROT

real food made with love

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CHOCOLATE ZUCCHII LOAF THAT IS GLUTEN-FREE AND SUGAR-FREE

This recipe makes 1 loaf

INGREDIENTS

- 1¼ cup almond flour
- ¼ cup cacao powder
- ¼ teaspoon salt
- ½ teaspoon baking soda
- 2 large eggs
- 2 tbsp coconut oil, melted and slightly cooled
- ¼ cup honey
- ¼ teaspoon vanilla extract
- 1/2 tsp instant espresso powder (optional)
- 1 cup zucchini, grated
- a little extra zucchini for the top of the loaf

DIRECTIONS

1. In the bowl of a food processor combine almond flour and cacao powder.
2. Add in salt and baking soda and pulse a few times.
3. Then add in eggs, coconut oil, vanilla and honey and pulse again until all ingredients all mixed well.
4. Then add in zucchini and mix just until zucchini is combined.
5. Transfer batter to a greased medium loaf pan, (I used coconut oil to grease my loaf pan).

6. Top with a bit of extra zucchini, optional.
7. Bake at 350° for 35-40 minutes.

COOKS NOTES

- If you don't have espresso powder, you could use instant coffee or just leave it out.