

# Double Chocolate Zucchini Bread {Paleo, GF, DF}

This super moist and rich double chocolate zucchini bread tastes like dessert but is secretly healthy, Paleo, free of refined sugar, grain free, gluten free and dairy free. It's kid approved and great for snacks and even breakfast!

 <b>Course</b>	Snack/Breakfast/Treat
 <b>Cuisine</b>	Paleo
 <b>Prep Time</b>	15 minutes
 <b>Cook Time</b>	1 hour
 <b>Total Time</b>	1 hour 15 minutes
 <b>Servings</b>	10 servings
 <b>Calories</b>	282 kcal
 <b>Author</b>	Michele



★★★★★  
5 from 7 votes

## Ingredients

- 2 [large eggs](#) room temp
- 1/2 cup [coconut sugar](#)
- 1/4 cup [organic coconut oil](#)\* melted and cooled to almost room temp
- 1/4 cup [smooth almond butter](#) unsalted
- 1 tsp [pure vanilla extract](#)
- 1 1/2 cups [blanched almond flour](#)
- 6 Tbsp [raw cacao powder](#) or unsweetened cocoa
- 1/4 tsp fine grain sea salt
- 1 tsp baking soda
- 2-3 small medium zucchini peeled if desired and finely shredded (1 and 3/4 -2 cups gently packed, water squeezed out between paper towels)
- 1/2 cup [dark chocolate chips](#) homemade or Enjoy Life brand

## Instructions

1. Preheat your oven to 350 degrees and line a [medium loaf pan](#) with parchment paper
2. In a medium bowl, combine the almond flour, cacao or cocoa powder, baking soda and salt; set aside
3. in a large bowl, whisk or blend together the coconut oil, almond butter, coconut sugar, eggs and vanilla until well combined and smooth.
4. Add the dry ingredients to the wet until just moistened (batter should be quite thick) then fold in the shredded zucchini, then the chocolate chunks.
5. Transfer batter to the parchment lined loaf pan and bake until a toothpick inserted near the center comes out clean, 50-60 minutes.
6. Cool the loaf on a wire rack for 10-15 minutes, then gently remove the loaf by holding both sides of the parchment paper and continue to cool completely on the wire rack before slicing. Store leftovers in the refrigerator for up to 5 days. Enjoy!

## Recipe Notes

\*Use refined coconut oil to avoid coconut flavor, if desired. I love [this one](#).

# Nutrition Facts

Double Chocolate Zucchini Bread {Paleo, GF, DF}

## Amount Per Serving

**Calories** 282                      Calories from Fat 189

## % Daily Value\*

<b>Total Fat</b> 21g	<b>32%</b>
Saturated Fat 8g	<b>40%</b>
<b>Cholesterol</b> 32mg	<b>11%</b>
<b>Sodium</b> 226mg	<b>9%</b>
<b>Potassium</b> 267mg	<b>8%</b>
<b>Total Carbohydrates</b> 19g	<b>6%</b>
Dietary Fiber 4g	<b>16%</b>
Sugars 10g	
<b>Protein</b> 7g	<b>14%</b>
Vitamin A	2.5%
Vitamin C	8.5%
Calcium	10%
Iron	9.5%

\* Percent Daily Values are based on a 2000 calorie diet.