



Gluten Free Zucchini Bread



Prep: 20 Min Total: 60 Min Calories: 100



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Ingredients

- 1/4 C. melted coconut oil
- 1 C. grated zucchini
- 1 C. All purpose Flour xanthium gum Gluten Free
- 1/2 C. Almond Flour
- 1 tsp. Ground Cinnamon
- 1 tsp. Baking Soda
- 1 tsp. Baking Powder
- 1/4 tsp. Ground All Spice
- 1/2 tsp. Kosher Salt
- 2 Large Eggs
- 1/3 C. Honey
- 3 Tbs. Unsweetened Almond Milk
- 1 1/2 tsp. Vanilla Extract
- 1/3 C. Dark Chocolate Chips

Watch Along

To watch how to make this yummy meal, check us out on YouTube!



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1. Zucchini

Grate your zucchini using a cheese grater until you have a cup. Using a cheese cloth, strain the excess liquid out of your zucchini.



4. Line Pan

Line your baking pan with parchment paper, ensuring a little hangs over the edges.



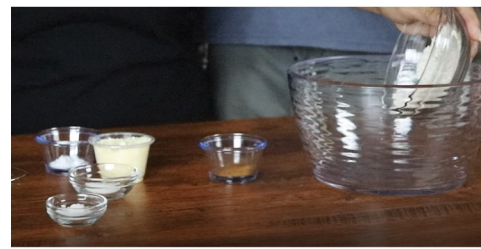
7. Combine

Add your dry ingredients to your wet and mix. Once it's combined, gently add most chocolate chips reserving a small amount for the top.



2. Coconut Oil

Melt the coconut oil in a microwave safe dish for around 30 seconds, or until melted. Set aside.



5. Dry Ingredients

In a bowl combine your all purpose flour, almond flour, baking soda, baking powder, salt, cinnamon, all spice. Mix to combine.



8. Add to Pan & Bake

Add you mixture to your pan. Sprinkle the remaining chocolate chips to the top. Bake until it is completely done in the center. Loaf pan- 40-45 min
Cake pan- 20 min



3. Preheat Oven

Preheat your oven to 350 degrees.



6. Wet Ingredients

In a separate large bowl, combine all wet ingredients: coconut oil, eggs, honey, almond milk and vanilla. Mix to combine. Then add the zucchini and mix to combine.



9. Rest & Enjoy!

Once it's done, remove from the oven. Allow it to rest in the pan for at least 20 minutes before removing or cutting. Enjoy!