Chocolate Zucchini Bread

Serves 8

Ingredients:

- 1 $\frac{1}{4}$ cups almond flour
- $\frac{1}{4}$ cup cacao powder
- $\frac{1}{4}$ teaspoon sea salt
- $\frac{1}{2}$ teaspoon baking soda
- 2 large eggs
- 2 tablespoons oil or butter
- $\frac{1}{4}$ cup low-carb sweetener of choice, such as Swerve

- $^1/_4$ teaspoon vanilla
- $^3/_4$ cup zucchini, grated

Instructions:

1. Grate zucchini in food processor or on a cheese grater; set aside.
2. Combine almond flour and cacao powder in food processor or bowl. Mix in salt and baking soda.
3. Add in eggs, oil/butter and sweetener, vanilla, then zucchini.
4. Transfer batter to a greased 6.5" x 4" mini loaf pan.
5. Bake at 350°F for 35-40 minutes. Cool for 2 hours prior to serving.

Nutrition per serving: Calories 160; Total Fat 13.9 g; Saturated Fat 1.8 g; Monounsaturated Fat 7.0 g; Polyunsaturated Fat: 4.3 g; Total Carbohydrates 13.0 g; Dietary Fiber 3.0 g; Sugar Alcohols 7.6 g; Sugars 1.3 g; Protein 5.9 g; Sodium 171 mg