



Chocolate Chocolate Chip Zucchini Bread



Featured Greenhouse Ingredient: Zucchini

A Decadent Delight Without the Guilt!

Treat yourself to a slice of rich Gluten-Free and Sugar-Free Chocolate Chocolate Chip Zucchini Bread--where indulgence meets health-consciousness! This delicious loaf combines the richness of double chocolate with the wholesome goodness of zucchini, all while being kind to your dietary needs. We've crafted this recipe with almond flour and all-purpose gluten-free flour blend for a gluten-free twist, while maple syrup and unsweetened applesauce take the place of sugar, ensuring every bite is a healthy pleasure. Rich cocoa powder and chocolate chips meld together, creating a moist, decadent treat that's perfect for any time of day.



INGREDIENTS

- 1 cup almond flour (we recommend Blanched Almond Flour)
- 1 ¼ cup gluten-free all-purpose baking flour (we recommend Bob's Red Mill 1:1 GF flour blend)
- ¼ cup unsweetened cocoa powder
- 1 teaspoon baking power
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ¼ cup maple syrup
- ¼ cup unsweetened applesauce
- ¼ cup butter, melted (or a neutral oil like avocado oil)
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup finely grated zucchini (squeezed dry a couple times to remove excess liquid)
- 1 cup sugar-free chocolate chips

NOTES

All of our recipes are sugar-free and gluten free!
*sourced from the Greenhouse Garden





DIRECTIONS

1. Preheat Oven: Preheat your oven to 350°F (175°C).

Line a 9 x 13 pan with parchment paper.

2. Mix Dry Ingredients: In a medium bowl, whisk together almond flour, coconut flour, cocoa powder, baking powder, baking soda, and salt. Set aside.

3. Combine Wet Ingredients: In a large bowl, mix stevia, applesauce, and melted coconut oil until well combined. Add eggs one at a time, beating well after each addition. Stir in vanilla extract.

4. Incorporate Zucchini: Gently fold in the grated zucchini until evenly distributed.

5. Combine & Fold: Gradually add the dry ingredients to the wet mixture, stirring until just combined. Fold in the sugar-free chocolate chips.

6. Bake: Pour the batter into the prepared loaf pan and spread evenly. Bake for 50-60 minutes, or until a toothpick inserted into the center comes out clean.

7. Cool & Enjoy: Allow the bread to cool in the pan for 10 minutes before transferring to a wire rack to cool completely.

NOTES

- For a touch of extra flavor, sprinkle a few extra sugar-free chocolate chips on top of the batter before baking.

