

Chocolate Zucchini Bread

2 Organic Eggs
1 tsp. Stevia

Beat till well blended then add:

1 cup organic Applesauce
1 smashed Banana
1 1/2 cup Zucchini (finely shredded or put through the food processor)
1/2 cup Organic Extra Virgin Olive Oil

Once thoroughly mixed add:

1 1/2 tsp. Baking Soda
1 tsp. Cinnamon
1/4 tsp. Sea Salt

Mix to incorporate well , then add:

2 cups Non-Wheat Flour (2 parts spelt flour, 1 part brown rice flour, 1 part almond flour)
1/4 cup Organic Unsweetened Cocoa

Beat just until moist, then add:

1/2 cup Organic Carob or Chocolate Chips
1 1/2 cup Raw Organic Walnuts

Bake at 350 until toothpick comes out clean (25-40 minutes depending on the depth of the the batter)

This makes great chocolate muffins, or you can double the recipe and make a triple layer cake with the Carob and Coconut Candy recipe for a glaze type frosting. This is also delicious topped with organic sliced almonds and organic dried coconut pieces (not flakes)

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