



# Chocolate Zucchini coffee cake

Made with Coffee Flour

## **dry ingredients:**

- 1 c almond flour**
- 1/4 c cocoa powder**
- 1/4 c coffee flour**
- 1/2 c monk fruit or sweetener of choice**
- 1 t baking soda**
- 1/4 t salt**

## **Wet Ingredients:**

- 2 eggs (room temperature)**
- 1/4 c butter, melted**
- 1/4 c avocado oil (optional if you like it really moist)**
- 1 t vanilla**
- 1 whole zucchini (shredded)**

**First shred your zucchini, add a bit of salt, and set aside while you put together the rest of the ingredients.**

**Combine all of the dry ingredients.**

**In a separate bowl combine the wet ingredients, and add to the dry.**

**Now back to the zucchini. In cheese cloth, or thin material, squeeze out all of the water from the zucchini that you can, and fold in the zucchini. Line a small loaf pan with parchment paper and pour in the batter**

**Bake at 350\*f for 45-50 minutes or until a knife comes out clean.**

**MACROS: makes 12 servings:**

**Calories 79, net carbs 2.3g, Protein 2.5g, Fat 6g**