

Zucchini Bread Recipes

Chocolate Zucchini Bread (GF, DF, Paleo)

15 min Prep time	**50 min** Cook time	**1 h 5 min** Total time
10 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Dry Ingredients

- [ ] 2 cups almond flour
- [ ] ½ cup cocoa powder
- [ ] 1 teaspoon baking soda
- [ ] ½ teaspoon sea salt
- [ ] 1 teaspoon cinnamon

Wet Ingredients

- [ ] 3 large eggs, room temperature
- [ ] ½ cup maple syrup
- [ ] 1/3 cup coconut oil, melted and cooled
- [ ] 1 teaspoon vanilla extract

Add-ins

- [ ] 1 ½ cups finely grated zucchini (not squeezed)
- [ ] ½ cup dairy-free chocolate chips (optional)

Instructions

1. Preheat your oven to 350°F (175°C). Line a 9x5 inch loaf pan with parchment paper, leaving some overhang for easy removal. Honestly, this step saves so much frustration later.
2. In a medium bowl, whisk together the almond flour, cocoa powder, baking soda, salt, and cinnamon. Make sure there are no lumps - I sometimes sift the cocoa if it's clumpy.
3. In a larger bowl, whisk the eggs until frothy. Add the maple syrup, melted coconut oil, and vanilla. Whisk until everything is well combined and smooth.
4. Add the dry ingredients to the wet ingredients and stir gently with a spatula until just combined. Don't overmix - a few streaks are fine. Overmixing can make the bread dense.
5. Fold in the grated zucchini and chocolate chips if using. The batter will be thick but that's normal. Spread evenly into your prepared pan.
6. Bake for 45-55 minutes, until a toothpick inserted in the center comes out with moist crumbs but not wet batter. The top should be firm to the touch.
7. Let the bread cool in the pan for 15 minutes, then use the parchment paper to lift it out onto a wire rack. Cool completely before slicing - I know it's hard to wait!

Nutrition per serving

210 kcal	7 g	15 g	16 g
Calories	Protein	Carbs	Fat

Tips & notes

- The zucchini moisture is key - don't squeeze it dry
- Room temperature ingredients mix together better
- The bread tastes even better the next day
- Freezes beautifully for up to 3 months