

Zucchini Mini Loaves (with Coconut Flour)



INGREDIENTS

- 2 cups shredded zucchini (3-4 medium zucchini - with skin)
- 2 Tbsp coconut oil (melted)
- 5 Tbsp honey
- 6 eggs
- $\frac{3}{4}$ cup coconut flour
- 1 tsp baking powder
- $\frac{1}{2}$ tsp himalayan salt
- 1 Tbsp apple cider vinegar
- 2 tsp cinnamon powder

PROCESS

Pre-heat oven to 350F

Place shredded zucchini in a clean cotton cloth and squeeze out as much water as you can. In a large bowl, whisk zucchini, coconut oil, eggs and honey. Add dry ingredients and sift coconut flour into the mixture and stir. Grease mini loaf pan or use silicon bakeware (I prefer the latter). Pour mixture and fill up three-quarters of the pan. Bake for 40-45 minutes. Freeze the extra mini loaves for a morning treat!