



Culinary Creations
by Connie
Personal Chef & Event Planning Services
Passion ~ Love ~ Food

Zucchini/Banana Chocolate Chip Bread (Gluten Free)

$\frac{3}{4}$	Cup	Almond Meal
1	Cup	Cassava Flour
$\frac{1}{2}$	Cup	Oat Flour
$\frac{1}{2}$	Tsp.	Baking Soda
$\frac{3}{4}$	Tsp.	Baking Powder
$\frac{1}{2}$	Tsp.	Salt
2	Cups	Grated Zucchini (place in cheesecloth and squeeze excess water out)
1		Mashed Ripe Banana
$\frac{1}{2}$	Cup	Greek Yogurt
$\frac{1}{4}$	Cup	Melted Coconut Oil
3	LG	Beaten Eggs
1	Tsp.	Vanilla Extract
$\frac{1}{2}$ -1	Tsp.	Cinnamon
1	Cup	Dark Chocolate Chips
		Optional-Chopped Walnuts

Preheat oven to 350

Prepare loaf pan with parchment paper or spray

Add the first 6 dry ingredients in bowl and mix until combined – set aside

In separate bowl add the Zucchini, Banana, Greek Yogurt, Oil, Eggs, Vanilla Extract, and Cinnamon. Whisk until incorporated, then add the dry ingredients and chocolate chips mixing until blended.

Pour mixture into prepared loaf pan and bake for 45-50 minutes – Cool on Rack for 10-15 Minutes

Enjoy!