Chocolate Zucchini Protein Bread

Ingredients

- 1¼ cup whole wheat pastry flour
- 1¼ all-purpose flour
- ⅓ cup chocolate protein powder
- 1 tablespoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon sea salt
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- 3 eggs
- 1½ cups almond milk, room temp
- ¼ cup coconut oil, melted
- ⅔ cup stevia
- 2 teaspoon vanilla extract
- 2 cups shredded unpeeled zucchini

Method

1. Preheat the oven to 175° and lightly spray two loaf pans with non-stick spray.
2. In a medium bowl, combine the flour, chocolate protein powder, baking powder, baking soda, salt, cinnamon, and nutmeg.
3. In a large bowl, whisk together the eggs, almond milk, coconut oil, stevia, and vanilla. Stir in the zucchini. Add the dry ingredients to the bowl and stir until just combined. Don't overmix.
4. Pour the batter into the loaf pans and bake for 45 to 50 minutes, or until a toothpick inserted comes out clean and the tops spring back to the touch.
5. Remove from the oven and cool completely.

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