

Zucchini Bread

This recipe was introduced to me by a client in Mattapoisett. Thanks Danielle!! I did make a few changes to the recipe. I added an extra teaspoon of vanilla extract and an extra egg, reduced the amount of maple syrup ANDDDDDDDDD took out the chocolate chips!! OH the horror!!!! We all know about my love for chocolate but sometimes recipes are better without chocolate. WAIT?! Did I seriously just say that?? Ok, to be honest I made this recipe for my daughter, Claire, now 17 months old! (time seriously does fly!) She's a complete mess when she eats, as most kids are, so I wanted an easy clean up snack for her. If it had the chocolate chips in it, it would be a DISASTER! I made the bread for my mother in law and put in just a few chocolate chips in hers because who am I kidding, EVERYTHING is better with chocolate. Ever have coffee-cocoa rubbed steak? No? Well it's delicious! When reading the recipe 7 eggs may seem like a lot because it is! The original recipe had 6 eggs but when I made the bread for my mother in law, I accidentally added 7 eggs. Apparently I was unable to count properly at the time. The recipe will work with 6 eggs. The bread was so fluffy and delicious! Make this for part of your Mother's Day brunch or as an after school snack for the kids. Enjoy!

xoxo,

Kristin

Instructions:

- 1) Place a rack in the center of your oven and preheat the oven 350F. Line a 8×8-inch metal baking pan with parchment paper, allowing some to hang over two sides or with foil spray with non stick spray. Set aside.
- 2) Place the shredded zucchini between two paper towels and press out as much water as possible. You can also place it

over a sieve and press a paper towel on the top to dry it or you can wring it out with a clean dish cloth. Set aside.

3) In a large bowl, mash the banana, then briskly whisk in the eggs, maple syrup, coconut oil, and vanilla. Sprinkle in the coconut flour, cinnamon, baking soda, nutmeg, and salt, then stir until evenly combined. The batter will be very thick. Stir in the shredded, dried zucchini. Pour the batter into the prepared pan and gently smooth the top.

4) Bake for 30 to 35 minutes, until the top is golden and firm and a toothpick inserted in the center comes out clean. Remove from the oven and let cool on a wire rack for 30 minutes, then using the parchment overhang as "handles," remove the bread from the pan to cool completely.

Recipe from Kristin inspired from Well Plated.