**Paleo Chocolate Zucchini Bread**

1 ¼ Cups of almond flour

¼ cup cacao powder

¼ teaspoon celtic sea salt

½ teaspoon baking soda

2 large eggs

2 tablespoons coconut oil

¼ cup honey

¼ teaspoon vanilla stevia (this can be found online in either liquid or powder)

¾ cup zucchini, grated

**Directions:**

Preheat oven to 350 degrees.

In a food processor combine almond flour and cacao powder.

Place batter in a greased 6.5 X 4 small loaf pan dusted with almond flour.

Bake at 350 degrees for 35-40 minutes.

Let cool and serve.

Recipe makes one loaf.