



## Ingredients

- 2 eggs (farm fresh, free-range is best)
- 1/4 cup almond butter
- 1/4 cup unrefined organic coconut oil
- 1 tsp. vanilla
- 1 3/4 cup almond flour
- 1/3 cup arrowroot
- 1 tsp. baking soda (aluminum-free)
- pinch of salt (pink Himalayan)
- 2 cups shredded organic zucchini
- 1 cup Stevia-based chocolate chips

## CHOCOLATE ZUCCHINI MUFFINS



12 muffins



10 min prep +  
25 min bake

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## Directions

1. Mix all ingredients well.
2. Pour into silicone muffin pan.
3. Bake at 350 degrees for 22-25 minutes.
4. Allow to cool, then pop out of muffin tin
5. Store in air-tight container in refrigerator for up to a week.

