Double Chocolate Zucchini Muffins

These muffins are based on my favorite grain-free muffin recipe (see the pumpkin and banana muffins!). Here cocoa powder and chocolate chips give the muffins a rich chocolate flavor, dare I say cupcake like? Plus, the addition of shredded zucchini and applesauce keeps them moist and delicious for up to a week.

Prep Time: 15 mins
Total Time: 40 mins
Makes: 12 muffins

Ingredients:
1 cup shredded zucchini
1½ cups almond flour
½ cup cocoa powder
2 tablespoons coconut flour
2 teaspoons baking soda
¼ teaspoon salt
½ cup unsweetened apple sauce
⅓ cup maple syrup
¼ cup avocado oil
2 large eggs
1 teaspoon vanilla
½ cup chocolate chips or chopped chocolate

Directions:
1. Heat oven to 350° F. Line 12 muffin cups with paper liners; set aside.
2. Place shredded zucchini in a clean kitchen towel and squeeze to remove excess liquid. Set aside.
3. In a medium bowl whisk together almond flour, cocoa powder, coconut flour, baking soda, and salt; set aside.
4. In a large bowl whisk together apple sauce, maple syrup, oil, eggs, and vanilla until well blended. Add dry ingredients to wet and stir until combined. Gently stir-in zucchini and chocolate.
5. Divide batter evenly in prepared pan. Bake 20-22 minutes until muffins spring back when lightly touched and a toothpick inserted in the center comes out clean.
6. Cool in the pan for 5 minutes; remove to wire rack to cool completely.