

Zucchini Bread (Cake), Grain Free

2 cups almond flour

½ tsp salt

½ tsp baking soda

1 tsp cinnamon

¼ cup xylitol (could substitute truvia)

¼ cup coconut oil, warmed to liquefy, not hot. (could substitute other oil)

1 tsp stevia

2 TBS honey, warmed not hot. (optional)

2 large eggs

1 small zucchini, grated, 1 to 2 cups

½ cup pecans, chopped

¼ cup currents (could substitute 1/3 cup raisins)

Grease 9 x 9 pad with coconut oil, dust with almond flour

In a large bowl, combine flour, salt, baking soda, and cinnamon.

In a small bowl, whisk together oil, stevia, honey, and eggs

Pour wet ingredients into flour mixture and combine, add water if too stiff

Fold in zucchini, pecans, and currents.

Bake at 350 for 40 to 50 minutes, until knife comes out clean.