

Healthy Double Chocolate Zucchini Muffins

These Double Chocolate Zucchini Muffins are made with healthy ingredients, no refined sugar and are dairy free. Super moist and delicious with chocolate fudgy goodness.

Prep Time 15 minutes

Cook Time 25 minutes

Servings 12 muffins

Ingredients

Dry Ingredients

- 3 cups almond flour
- 1/4 cup gluten-free flour
- 1/4 cup cocoa powder
- 1 tsp baking soda
- 1 tsp ground cinnamon
- 1/2 tsp salt
- 1/2 cup coconut sugar

Wet Ingredients

- 3 eggs beaten
- 1/4 cup unsweetened vanilla almond milk may add more if dough seems dry
- 1/2 cup coconut oil melted
- 1 tsp vanilla extract

Other Ingredients

- 1 cup zucchini shredded
- 1/3 cup Enjoy Life Brand chocolate chips

Instructions

1. Preheat oven to 350F. Place 12 muffin liners into muffin pan and spray with cooking spray.
Combine flour, sugar, baking soda, cocoa powder, cinnamon, and salt in a bowl. Use a sifter if you have one.
2. Mix egg, coconut oil, almond milk, and vanilla extract into a bowl. Stir into dry ingredients until just moistened. Fold in zucchini and chocolate chips.
3. Use an ice cream scoop to portion out 12 muffins. Bake for 20-25 minutes or until a toothpick comes out clean.

Recipe Notes

Be mindful of almond flour to coconut flour ratios if you are planning on swapping. I do not recommend swapping out almond flour for coconut flour as coconut flour is a moisture sucker and will make these dry.