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| |  |  | | --- | --- | | |  | | --- | | I discovered this recipe last week after searching online for some creative uses for the HUGE zucchinis I couldn't pass up at the farmer's market. I left the recipe intact below, but when I made it I used approximately 3 cups of zucchini and next time I will use slightly less, Coconut Oil instead of butter, and I baked them as muffins instead of in a loaf pan.  Even my teenage son gave them the thumbs up! All 12 had disappeared in less than 24hrs.  Hope you enjoy!    **Zucchini Blender Bread Recipe from Primally Inspired**  (No Grains, No Added Sugar)  **Author:**  [Kelly from Primally Inspired](http://carolynmaul.us3.list-manage1.com/track/click?u=8256b709272fcd4f1f4540047&id=51fa2cb3e8&e=384c9eedf0)  Serves: Makes 1 loaf  Cook time: 60 mins  Total time: 1 hour    **Ingredients**   * 1 medium zucchini, cut in half and seeds scraped out with a spoon then cut into chunks * 4 eggs * 12 pitted dates * ¼ cup melted butter, ghee or coconut oil * 1 teaspoon pure vanilla extract * ½ cup coconut flour * 1 tablespoon cinnamon * 1 teaspoon baking soda * 1 tablespoon apple cider vinegar * ¼ teaspoon sea salt * *optional add-in's:*1/3 cup chocolate chips, walnuts or any other nuts or seeds     **Instructions**   1. Preheat oven to 350 degrees F. 2. Add zucchini chunks, dates, eggs, butter, and vanilla to a blender and blend until smooth. 3. Add the coconut flour, cinnamon, baking soda, apple cider vinegar and sea salt and blend once again until thoroughly mixed. 4. If you are using any add-in's. Add them now and briefly stir. 5. Pour into a regular sized well greased (or parchment lined) loaf pan and bake for 60 minutes. Enjoy! | | |