Flourless Chocolate Zucchini Muffins

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Ingredients

- 1/2 cup (128 g) almond butter (I use smooth and with no other ingredients but almonds)
- 1 ripe medium-sized banana
- 1 large egg
- 1/4 cup pure local honey
- 1/4 cup unsweetened cocoa powder or one packet Shakeology (chocolate)
- 2 Tbsp ground flaxseed (very finely ground)
- 1 tsp vanilla extract
- 1/2 tsp baking soda
- 1 cup zucchini, shredded
- 1/4 cup extra dark chocolate chips or cocoa nibs, plus more for sprinkling on top

Directions:

1. Preheat oven to 375F and prepare a muffin pan by spraying with coconut oil

2. Add all ingredients except for zucchini and chocolate chips to a blender and blend on high until batter is smooth and creamy. Stir in shredded zucchini and chocolate chips by hand.
3. Pour batter into prepared muffin pan, filling until it is about ¾ full. Sprinkle with additional chocolate chips, if desired.
4. Bake for 20 minutes, until the tops of your muffins are set and a toothpick inserted into the middle comes out clean. Allow muffins to cool in pan for ~10 minutes before removing. Store in an air-tight container for up to a week. Enjoy!