

## *Peanut Butter Chocolate Chip Zucchini Biscotti*

*This recipe will make approximately 36 ¼ inch thick biscotti*



### **Ingredients**

**1½ cups** all-purpose flour  
**1 tsp** baking powder  
**½ tsp** baking soda  
**½ tsp** salt  
**1 tsp** ground cinnamon  
**⅓ cup** oil  
**½ cup** creamy peanut butter  
**⅔ cup** packed brown sugar  
**⅓ cup** honey  
**2 large** eggs, at room temp.  
**⅓ cup** milk of choice, at room temp.  
**1 tsp** pure vanilla extract  
**1½ cups** shredded zucchini  
**1 cup** semi-sweet chocolate chips

### **Directions:**

1. Preheat oven to 350°F and grease a 9×5-inch loaf pan.
2. In a large bowl, whisk together flour, baking powder, baking soda, salt, and cinnamon.
3. In a medium bowl, whisk oil, peanut butter, brown sugar, honey, eggs, milk, and vanilla until smooth.
4. Add wet ingredients to dry ingredients and stir just until combined.
5. Fold in zucchini and chocolate chips.
6. Spread batter into prepared pan and bake for 55–70 minutes, covering loosely with foil halfway through.
7. Bread is done when a toothpick inserted in the center comes out mostly clean.
8. Cool in pan for 1 hour, then remove to a wire rack. For neat slices, cool completely, then cover and refrigerate for 2 days
9. Uncover the bread, and slice into ¼ -½ inch slices.
10. Place slices on a parchment lined tray, cover, and freeze until frozen solid.
11. Freeze dry (my cycle time was 24 hours)

### **Rehydration:**

Rehydration is not intended. This Biscotti can be eaten for breakfast or used as a snack.

### **Notes:**

This biscotti pairs well with coffee, as well as smoothies.

### **Nutritional Value Per ¼ inch biscotti**

Calories: 115 Protein: 2.1 g Fat: 5.4 g Carbohydrates: 15.2 g Sugar: 9.5 g Fiber: 0.6 g