

Chocolate Avocado Bread

9 ingredients · 45 minutes · 12 servings



Directions

1. Preheat your oven to 350F and line a loaf pan with parchment paper. Combine all ingredients in your food processor or high-speed blender. Run until smooth.
2. Scrape down the sides of the food processor if needed and run to ensure that all ingredients are incorporated. The batter will be very thick, so you may need to this a few times.
3. Pour into prepared pan. Bake for 35-40 minutes or until a toothpick inserted in the middle of the loaf comes out clean and the top of the loaf is completely set.
4. Remove from oven and let cool for 30 minutes before enjoying. Store leftovers in an airtight container in fridge for up to 5 days (if it lasts that long, which it likely won't)

Notes

Nut Free

Use sunflower seed butter or tahini for a nut free option

Ingredients

- 1/3 cup Maple Syrup
- 3 Egg
- 2/3 cup Almond Butter (or any other nut butter)
- 1/2 cup Cocoa Powder
- 2 Avocado (ripe and mashed)
- 1/2 tsp Baking Soda
- 1 1/2 tsps Vanilla Extract
- 1/4 cup Collagen Powder (Optional - great for additional protein)
- 1/4 cup Organic Dark Chocolate Chips (optional)