

chocolate zucchini bread

recipe: adapted slightly from Joy of Baking

- 1 1/2 cups shredded raw zucchini
- 1 cup all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground allspice
- 1/2 cup canola oil
- 1/2 cup granulated white sugar
- 1/2 cup light brown sugar
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 3/4 cup semi-sweet chocolate chips

Preheat oven to 350°F with a rack in the center of the oven. Grease (spray some Pam on there) a 9x5x3 inch loaf pan.

Grate the zucchini, using a medium sized grater, and set aside. You do not need to squeeze the zucchini dry. In a large bowl whisk together the flour, cocoa powder, baking soda, baking powder, salt, cinnamon, and allspice. Set aside.

In the bowl of your electric mixer (or with a hand mixer), beat the oil, sugars, eggs, and vanilla extract until well blended (about 2 minutes). Fold in the grated zucchini. Add the flour mixture, beating just until combined. Then fold in the chocolate chips. Scrape the batter into the prepared pan and bake a toothpick/cake tester inserted in the center comes out clean (about 55 to 65 minutes). Place on a wire rack to cool for about 10 minutes, then remove the bread from the pan and cool completely.

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