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Chocolate Zucchini Bread

Yield: 15-20 slices Prep Time: 20 min. Cook Time: 50-55 min.

Ingredients

- 2 cups (500 mL) sugar*
- 1 cup (250 mL) canola oil**
- 3 large eggs
- 1 Tbsp (15 mL) vanilla extract
- 2- ½ cups (600 mL) of all-purpose flour
- ½ cup baking cocoa
- 1 tsp (5 mL) salt
- 1 tsp (5 mL) baking soda
- 1 tsp (5 mL) ground cinnamon
- ¼ teaspoon (1.5 mL) baking powder
- 2 cups (500 mL) zucchini, peeled and shredded
- 1 cup (250 mL) chocolate chips *

Directions

In a large bowl, beat sugar, oil, eggs, and vanilla until well blended. In a second bowl, combine the flour, cocoa, salt, baking soda, cinnamon, and baking powder.

Gradually beat into the sugar mixture until blended.

Stir in zucchini and chocolate chips. Transfer to two 8x4-inch (20x10 cm) loaf pans coated with cooking spray or lightly oiled.

Bake at 350°F (175°C) for 50-55 mins or until a toothpick inserted in the center of the bread loaf comes out clean.

Cool for 10 mins before carefully removing bread from pans.

Transfer onto wire cooling racks to cool completely.

*Lessen added sugar by cutting out ¼-½ cup (60-125 mL) of sugar and/or reducing some of the chocolate chips

**Substitute ½ cup (125 mL) of oil with ½ cup unsweetened applesauce or sweet potato puree. Reduce baking time by ¼ (approx. 12 mins.)

Recipe Source: Kathy Ruffe, St. Vincent de Paul Food Pantry New Brunswick