



Chocolate Zucchini Bread

Jacob · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

20

Description

This chocolate zucchini bread is moist and scrumptious with just the right amount of spices even the kids will love it Its a great way to use up all of those extra zucchini in your garden

Ingredients

- - 2 (1 ounce) squares unsweetened chocolate - 2 cups white sugar - 2 cups grated
- drained zucchini - 1 cup vegetable oil - 3 large eggs - 1 teaspoon vanilla extract - 2 cups all-purpose flour - 1 teaspoon baking soda - 1 teaspoon salt - 1 teaspoon ground cinnamon - $\frac{3}{4}$ cup semisweet chocolate chips

Instructions

1. Gather all ingredients. Preheat the oven to 350 degrees F (175 degrees C). Generously grease two 9x5-inch loaf pans. Dotdash Meredith Food Studios Melt chocolate in a microwave-safe glass or ceramic bowl in 15-second intervals
2. stirring after each interval
3. 1 to 3 minutes. Dotdash Meredith Food Studios Beat sugar
4. zucchini
5. oil
6. eggs
7. and vanilla in a large bowl with an electric mixer until well combined. Beat in melted chocolate. Stir in flour
8. baking soda
9. salt
10. and cinnamon. Fold in chocolate chips. Pour into the prepared loaf pans. Dotdash Meredith Food Studios Bake in the preheated oven until a toothpick inserted into the center of each loaf comes out clean
11. 60 to 70 minutes. Cool to room temperature before slicing. Dotdash Meredith Food Studios