



Easy Chocolate Zucchini Bread

Jacob · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

20

Description

This chocolate zucchini bread recipe is easy to make It doesnt last long in our house The zucchini keeps it moist and cinnamon adds a unique flavor

Ingredients

— - 3 cups all-purpose flour - ¼ cup unsweetened cocoa powder - 1 tablespoon ground cinnamon - 1 teaspoon baking soda - ½ teaspoon baking powder - 1 teaspoon salt - 2 cups white sugar - 3 large eggs - 1 cup vegetable oil - 2 teaspoons vanilla extract - 2 cups shredded zucchini - 1 cup chopped walnuts - 1 cup semisweet chocolate chips

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease two 9x5-inch loaf pans. Combine flour
2. cocoa
3. cinnamon
4. baking soda
5. baking powder
6. and salt in large bowl; mix well. Combine sugar and eggs in a separate bowl; beat until well blended. Add oil and vanilla; beat until combined. Stir in zucchini. Add flour mixture; stir just until moistened. Stir in nuts and chocolate chips. Spoon evenly into prepared loaf pans. Bake in the preheated oven until a toothpick inserted into the center comes out clean
7. about 55 to 60 minutes. Cool bread in the pans for 10 minutes
8. then transfer to a wire rack to cool completely.