



Chocolate Chip Zucchini Bread

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 30 mins

Description

This chocolate chip zucchini bread is one of my favorite recipes I received it from a friend many years ago and still love it

Ingredients

— - 3 large eggs - 3 cups grated zucchini - 2 cups white sugar - 1 cup vegetable oil - 1 tablespoon vanilla extract - 3 cups all-purpose flour - 3 tablespoons unsweetened cocoa powder - 1 teaspoon salt - 1 teaspoon baking soda - $\frac{1}{4}$ teaspoon baking powder - $\frac{1}{2}$ cup chopped walnuts - $\frac{1}{2}$ cup chocolate chips

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Grease and flour two 8X4-inch loaf pans. Beat eggs in a large bowl until light and foamy. Mix in zucchini
2. sugar
3. oil
4. and vanilla until thoroughly combined. Whisk together flour
5. cocoa powder
6. salt
7. baking soda
8. and baking powder in a separate bowl; stir into zucchini mixture. Mix in nuts and chocolate chips. Pour batter into the prepared loaf pans. Bake in the preheated oven until a toothpick inserted into the center of loaves comes out clean
9. about 1 hour. Let loaves sit in the pans for 10 minutes before removing to a wire rack to cool completely.