



Chocolate Chip Orange Zucchini Bread

Jacob · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

20

Description

This quick and easy orange zucchini bread recipe will impress both family and friends. It's so easy to make yet it tastes like you spent hours baking.

Ingredients

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

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease two 9x5-inch loaf pans. Sift flour
2. baking soda
3. salt
4. nutmeg
5. cinnamon
6. and baking powder together in a bowl. Beat eggs in a mixing bowl with an electric mixer until light and fluffy. Add sugar and beat until well blended. Stir in zucchini
7. oil
8. walnuts
9. chocolate chips
10. orange zest
11. and vanilla. Blend in flour mixture. Divide batter evenly between the prepared loaf pans. Bake in the preheated oven until a toothpick inserted in the center comes out clean
12. about 50 minutes. Let cool slightly before removing loaves from the pans. Chill loaves in the refrigerator before slicing.