



Grandma39s Chocolate Zucchini Bread

Jacob · 28/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

24

Description

This super easy zucchini bread is so moist and chocolaty that its easy to forget zucchini is in it My husband even loves it and hes never been a fan of zucchini

Ingredients

— - 2 ½ cups all-purpose flour - 4 tablespoons cocoa powder - 1 teaspoon salt - 1 teaspoon baking soda - ½ teaspoon ground cinnamon - ¼ teaspoon baking powder - 1 ¾ cups white sugar - ½ cup butter
— softened - ½ cup vegetable oil - 1 teaspoon vanilla extract - 3 eggs - 1 (12 ounce) package semisweet chocolate chips - 2 cups grated unpeeled zucchini - 1 cup chopped walnuts (Optional)

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two loaf pans. Combine flour
2. cocoa
3. salt
4. baking soda
5. cinnamon
6. and baking powder in a medium bowl and mix together. Set aside. Cream sugar
7. butter
8. oil
9. and vanilla extract together in a large bowl with an electric mixer until smooth. Add eggs
10. one at a time
11. until mixed. Mix the dry ingredients slowly into the sugar mixture on medium speed until incorporated. Gently add chocolate chips
12. zucchini
13. and walnuts with a spoon. Pour batter equally into the prepared loaf pans. Bake in the preheated oven until a toothpick inserted into each loaf comes out clean
14. 40 to 50 minutes. Don't overcook.