



Chocolate Zucchini Bread

Makes 3 small loaves

Ingredients:

- 1 cup (140 g) all-purpose or gluten-free flour blend
- 1/2 cup (70 g) cocoa powder
- 1 teaspoon (4 g) baking powder
- 1 teaspoon (6 g) baking soda
- 1/2 teaspoon (2 g) salt
- 3/4 cup (170 g) brown sugar, packed
- 2 ripe bananas, peeled and mashed
- 1/2 cup (125 mL) neutral oil, such as light olive oil, avocado oil, or melted refined coconut oil
- 1 large (50 g) egg
- 1 medium (about 1/2 lb. or 232 g) zucchini, grated
- 3/4 cup (125 g) bittersweet chocolate chips

Optional: mini bittersweet chocolate chips for sprinkling on top

Instructions:

1. Preheat oven to 350 F (176 C). Line a baking sheet with parchment paper. Place three small paper loaf pans (6 x 3 x 2-inch) on parchment paper. If using metal loaf pans, grease pans with baking spray or butter.
2. In a large bowl, mix together all dry ingredients (flour, cocoa powder, baking powder, baking soda, salt and brown sugar). In a separate bowl, mix together mashed banana, oil and egg. Add zucchini to egg mixture and stir to combine.
3. Spoon batter into loaf pans. Sprinkle mini bittersweet chocolate chips on top, if desired. Bake for 45 to 50 minutes, or until toothpick inserted into the center comes out clean. Cool, slice and enjoy!

YouTube: Marie's Kitchen
Website: MarieSaba.com
Email: Marie@MarieSaba.com



Notes:

1. For one large loaf, use a 9 x 5 x 3-inch loaf pan and bake for 65 to 70 minutes.
2. To freeze loaves, double wrap in plastic wrap, label with the date, and store in the freezer for up to 3 months.
3. For a gluten-free version, use 1 cup (140 g) gluten-free flour, or 1/2 cup (70 g) gluten-free flour and 1/2 cup (70 g) gluten-free oat flour, in place of the all-purpose flour.
4. For a reduced-sugar version, use 3/4 cup (170 g) Truvia brown-sugar substitute in place of brown sugar.

Questions? Email me Marie@MarieSaba.com and I'll be happy to help!