

Chocolate Zucchini Bread

Makes 3 small loaves or 1 large loaf

Ingredients:

- 1 cup (140 g) all-purpose or gluten-free flour blend
- 1/2 cup (45 g) cocoa powder
- 1 teaspoon (5 g) baking powder
- 1 teaspoon (6 g) baking soda
- 1/2 teaspoon (2 g) salt
- 3/4 cup (160 g) brown sugar, packed
- 2 ripe bananas, peeled and mashed
- 1/2 cup (125 mL) neutral oil, such as light olive oil
- 1 large (50 g) egg
- 1 cup (175 g) grated zucchini
- 3/4 cup (125 g) bittersweet chocolate chips



Optional: mini semi-sweet 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 (about 6x3x2-inches) on parchment-lined baking sheet. If using metal loaf pans, grease pans with baking spray or butter.
2. In a medium bowl, mix together flour, cocoa powder, baking soda, baking powder, salt and brown sugar.
3. In a large bowl, whisk together mashed banana, oil and egg. Add zucchini to egg mixture and stir to combine. Add dry ingredients to wet and mix just to combine. Fold in bittersweet chocolate chips. Batter will be very thick.
4. Divide batter evenly between three small loaf pans, and if desired, sprinkle mini chocolate chips on top.
5. Bake for 45 to 50 minutes, or until toothpick inserted into the center comes out clean.



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!