Chocolate Zucchini Bread
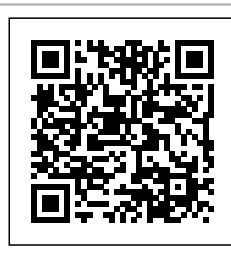

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Recipe by: Laura Vitale

Serves 8 to 10

Prep Time: 15 minutes
Cook Time: 1 hours 0 minutes

Ingredients
__1 cup of All Purpose Flour
__1/2 cup of Unsweetened Cocoa Powder
__1 Cup of Semisweet Chocolate Chips
__1/2 tsp of Salt
__1/2 tsp of Baking Soda
__1 tsp of Baking Powder
__1/2 tsp of Ground Cinnamon
__1/2 tsp of Instant Espresso Powder
__2 Eggs
__1/2 cup of Vegetable Oil
__1 cup of Granulated Sugar
__1 cup of Shredded Zucchini (from about 1 large zucchini)
__2 Tsp of Vanilla Extract

1) Preheat the oven to 350 degrees, Spray an 8x4 inch loaf pan with nonstick spray and set aside.

2) In a small bowl stir together the flour, cocoa powder, baking powder, baking soda, salt, cinnamon, chocolate chips and espresso powder, set aside.

3) In a large bowl whisk together the sugar and eggs for about 2 minutes, add the vanilla, vegetable oil and zucchini and mix until combined.

4) Add in the dry ingredients and fold everything in together until combined, pour the batter in your prepared pan and bake for about an hour or until fully cooked through. Allow it to cool before serving.