



Chocolate Zucchini Bread

Ingredients:

- 1/2 cup (1 stick) melted butter
- 1/2 cup unsweetened cocoa powder
- 1 1/4 cups all-purpose flour
- 1 tsp. baking soda
- 1 tsp. ground cinnamon
- 1/2 tsp. instant coffee (optional)
- 1/4 tsp. salt
- 1 cup sugar
- 1 large egg
- 1 large egg yolk
- 1 tsp. vanilla extract
- 2 cups grated zucchini (approximately 1 large or 3 small). You can gently pat out excess water with a paper towel, but do not squeeze it out – you want to retain some of the moisture.
- 2/3 cup semisweet chocolate chips or chunks. You can also try a mixture of semisweet and bittersweet.

Directions:

1. Preheat the oven to 350 degrees.
2. Grease a 9" x 5" loaf pan and dust with flour or cocoa powder, tapping out any excess.
3. In a large bowl, whisk together flour, cocoa powder, baking soda, cinnamon and salt (and instant coffee).
4. In another large bowl, stir together sugar, egg and egg yolk until smooth.
5. Allow melted butter to cool slightly, then add the vanilla to the sugar and egg mixture and combine.
6. Fold in zucchini.
7. Add flour mixture in batches, stirring to incorporate, but do not overmix, then fold in chocolate chips.
8. Transfer the batter to the prepared pan.
9. Bake until a toothpick inserted into the center comes out clean, about 50 minutes.
10. Let bread cool in pan for 10 minutes, then turn out onto a wire rack to cool completely.
11. Recipe sourced and adapted from:
<https://www.delish.com/cooking/recipe-ideas/recipes/a48378/death-by-chocolate-zucchini-bread-recipe/>