

Chocolate Zucchini Bread

Serves 16

Ingredients

- 1 $\frac{3}{4}$ cups all purpose flour
- $\frac{3}{4}$ cup whole wheat flour
- $\frac{1}{3}$ cup unsweetened cocoa powder
- 1 tablespoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon sea salt
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon nutmeg
- 3 large eggs
- 1 $\frac{1}{2}$ cups almond milk, at room temperature
- $\frac{1}{4}$ cup vegetable oil
- $\frac{2}{3}$ cup maple syrup
- 2 teaspoons vanilla extract
- 2 cups shredded zucchini
- 1 cup semisweet chocolate chips, plus more for sprinkling



Steps

1. Preheat the oven to 350°F and lightly spray two 8x4" loaf pans with nonstick spray.
2. In a medium bowl, whisk together the all-purpose flour and whole wheat flours, the cocoa powder, baking powder, baking soda, salt, cinnamon, and nutmeg.
3. In a large bowl, whisk together the eggs, almond milk, maple syrup, and vanilla. Stir in the zucchini. Add the dry ingredients to the wet ingredients and stir until just combined. Don't overmix. Fold in the chocolate chips.
4. Pour the batter into the prepared loaf pans. Sprinkle with more chocolate chips and bake for 50 to 60 minutes, or until a toothpick inserted in the center comes out clean and the tops spring back to the touch. Remove from the oven and allow to cool completely.