

Chocolate Zucchini Bread



INGREDIENTS:

½ cup all-purpose flour
½ cup whole wheat pastry flour
½ cup unsweetened cocoa powder
¾ tsp baking soda
¼ tsp baking powder
¼ tsp salt
¾ cup dark chocolate chips
2 eggs
¼ cup vegetable or canola oil
¼ cup plain Greek yogurt
¼ cup unsweetened applesauce
¼ cup sugar
1 tsp vanilla extract
1 ½ cups shredded zucchini

INSTRUCTIONS:

1. Preheat oven to 350 degrees F and line a loaf pan with parchment paper.
2. Shred the zucchini using a large-hole grater. Lightly squeeze out the excess water.
3. In a large bowl, combine flour, cocoa powder, baking soda, baking powder, salt, and chocolate chips.
4. In a medium bowl, whisk together eggs, vegetable oil, yogurt, applesauce, sugar, and vanilla until smooth.
5. Whisk the wet ingredients into the dry ingredients, and stir until just combined.
6. Fold in the zucchini until spread throughout the batter. Pour the batter into the prepared loaf pan.
7. Bake for 40 minutes, or until a fork inserted in the center of the loaf comes out clean. Remove from the oven and, when the pan is cool, tip out onto a wire baking rack to cool completely.
8. Enjoy!

