

## Chocolate Zucchini Bread

### Ingredients:

- 2 cups sugar
- 3 eggs (room temp)
- 1 cup vegetable Oil
- 1 Tablespoon Vanilla
- 3 cups flour
- ½ cup unsweetened cocoa powder
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2 teaspoon cinnamon
- ¼ teaspoon nutmeg
- 2 cups grated zucchini (undrained)
- 8 oz (227g) semi-sweet chocolate chips

### Top before baking:

- 4oz (113g) semi-sweet chocolate chips

OR/AND

### Make a ganache for topping after:

- 4oz (113g) semi-sweet chocolate chips
- ½ cup scalded hot milk

### Directions:

Preheat your oven to 350°F/175°C. Generously grease your baking pan of choice. This recipe either makes two small loaves, one very big loaf, one bundt cake, or 8 mini loaves. After greasing, lightly flour to ensure a good release. Alternatively, you can use parchment paper over the top of your grease.

Whisk together the granulated sugar, eggs, oil, and vanilla extract until well combined.

Add in the unsweetened cocoa powder, salt, baking powder, baking soda, ground cinnamon, and ground nutmeg, and mix until combined. Add in the flour and mix until all the flour is absorbed.

Add in your grated zucchini (undrained) and chocolate chips.

Divide the batter into the prepared tin(s), then either top with remaining chocolate chips or get right into the oven and bake for 50-60 minutes for all loaf pans. 55-65 minutes for bundt pan. 35-40 minutes for mini loaves. You'll know the cake is done when a skewer inserted into the thickest part comes out clean.

Allow your bread to cool for 10 minutes or more before tipping them out of the pan (you may need to run a rubber spatula around the outside of your bread to get it to release).

If you are making a ganache for the top, add ½ cup of heavy cream to a microwave safe bowl and microwave for 50-60 seconds (or until small bubbles appear on the edges). Add 4oz of chocolate chips to the hot milk and mix together until the mixture becomes dark and glossy. Let the ganache sit for 5-8 minutes or until it thickens. Drizzle over the cake from the top.