

# Chocolate Zucchini Bread

1 cup (120 grams) all-purpose flour  
1/2 cup (50 grams) unsweetened cocoa powder  
1 teaspoon (5 grams) baking soda  
1/2 teaspoon (3 grams) salt  
1/2 cup (120 grams) vegetable oil  
2 large eggs — room temperature  
1 teaspoon (5 ml) vanilla extract  
3/4 cups (150 grams) light brown sugar  
1 1/2 cups (220 grams) shredded zucchini — about 1 medium zucchini  
1/2 cup (80 grams) dark or semi-sweet chocolate chips  
1/2 cup (75 grams) chopped walnuts

Heat your oven to 350 F (175 C). Liberally grease an 8x4 inch (20x10 cm) loaf pan with some butter.

Place the flour, cocoa powder, baking soda and salt in a bowl and whisk for a few minutes. Set aside.

In another bowl, cream together the oil, sugar, eggs and vanilla. Make sure to get rid of any brown sugar lumps.

Add the dry ingredients to the oil and egg mixture. Add the zucchini and fold in.

Mix the chocolate chips and walnuts in a small bowl.

Add half of the chocolate chip and walnut mix to the batter. Fold in.

Transfer the batter to the greased loaf pan. Top with the remaining chocolate chips and walnuts.

Place in the oven for 45 to 55 minutes — until a pick comes out clean.

Remove from the oven and place on a cooling rack. Allow cooling for about 15 minutes.

Run a knife alongside the loaf in order to separate it from the mold. Flip the mold to remove the bread. Flip it back and cool down completely on the rack. Slice and serve. Enjoy!