Chocolate Zucchini Bread Recipe

Ingredients:

- 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 cup (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

Instructions:

1. **Preheat the Oven:**

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

2. **Prepare the Dry Ingredients:**

   - In a medium bowl, whisk together the flour, cocoa powder, baking soda, and salt. Set aside.

3. **Mix the Wet Ingredients:**

   - In a separate large bowl, cream together the vegetable oil, light brown sugar, eggs, and vanilla extract. Ensure there are no lumps in the brown sugar.

4. **Combine the Ingredients:**

   - Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
   - Fold in the shredded zucchini until evenly distributed.

5. **Prepare the Topping:**

   - In a small bowl, mix together the chocolate chips and chopped walnuts.

6. **Assemble the Bread:**

   - Fold half of the chocolate chip and walnut mixture into the batter.
   - Pour the batter into the prepared loaf pan, spreading it evenly.
   - Sprinkle the remaining chocolate chips and walnuts on top.

7. **Bake:**

   - Place the loaf pan in the preheated oven and bake for 45 to 55 minutes, or until a toothpick inserted into the center comes out clean.

8. **Cool:**

    o Remove the bread from the oven and place the pan on a cooling rack. Allow it to cool for about 15 minutes.
    o Run a knife along the edges of the loaf to loosen it from the pan, then carefully flip the pan to release the bread.
    o Flip the bread upright and allow it to cool completely on the rack.

9. **Serve:**

    o Once cooled, slice the bread and serve. Enjoy!

This recipe yields a rich, moist chocolate zucchini bread that's perfect for any occasion!

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