

Chocolate Zucchini Bread

Prep: 15 min

Cook: 65 min

Serves: 10

Ingredients:

- 3 cups grated zucchini (2 large or 3 small)
- 1 3/4 cups (260g) flour, plain/all purpose
- 1/3 cup (40g) unsweetened cocoa powder
- 1.5 tsp baking soda
- 1/2 tsp salt
- 2 tsp vanilla essence
- 1 1/4 cup (275g) white sugar
- 2 eggs
- 100g unsalted butter, melted
- 300g milk chocolate

Method:

1. Heat oven to 180C/350F (160C fan).
2. Grease and line a large loaf pan (e.g. 28 x 15 x 6.5cm / 11 x 6 x 2.5").
3. Grab handfuls of zucchini and squeeze out excess liquid, then place in colander to drain while you prepare the batter.
4. In a large bowl, whisk together flour, cocoa, baking soda and salt.
5. In a separate bowl, whisk together eggs and sugar. Then add butter and vanilla, and whisk until fully incorporated.
6. Pour egg mixture into flour bowl and fold it in with a wooden spoon until flour is just incorporated - batter will be thick!
7. Add zucchini and chocolate and stir to mix through - it will be very thick at first but it will loosen into a thick, spreadable batter
8. Scrape into loaf pan, bake for 45 minutes. Cover with foil and bake a further 20 minutes or until skewer inserted into the centre comes out clean (except for melted chocolate streaks!)
9. Stand in loaf pan for 15 minutes before removing. Cool on rack for a further 10 minutes before slicing.
10. Extra amazing served warm - you get melty chocolate bits and it's extra fudgy in the middle!

Enjoy!! 😊