

Double Chocolate Zucchini Bread

King Arthur Baking

Recipe by PJ Hamel

Prep: 15 minutes

Bake: 1 hour 5 minutes to 1 hour 15 minutes

Total: 1 hour 20 minutes

Yield: One 8-1/2"x40-1/2" loaf

As Muffins:

Yield: approximately 18

Bake Time: approximately 25 minutes

Ingredients

2 large eggs
1/3 cup (113g) honey
1/2 cup (99g) vegetable oil
1/2 cup (106g) light brown sugar or dark brown sugar, packed
1 teaspoon King Arthur Pure Vanilla Extract
1 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon espresso powder, optional
1/3 cup (28g) unsweetened cocoa, Dutch-process or natural
1 2/3 cups (200g) King Arthur Unbleached All-Purpose Flour
2 cups (242 to 300g) shredded, unpeeled zucchini, gently pressed
1 cup (170g) chocolate chips

Instructions

1. Preheat the oven to 350°F; lightly grease an 8 1/2" x 4 1/2" loaf pan
2. In a large mixing bowl, beat the eggs, honey, oil, sugar, and vanilla until smooth.
3. Add the salt, baking soda, baking powder, espresso powder, cocoa, and flour, mixing until well combined.
4. Stir in the zucchini and chocolate chip.
5. Pour the batter into the prepared pan.
6. Bake the bread for 65 to 75 minutes, until the loaf tests done (a toothpick or cake tester inserted into the center will come out clean, save for perhaps a light smear of chocolate from the melted chips).
7. Remove the bread from the oven, and let it cool for 10 to 15 minutes before turning it out of the pan onto a rack.
8. Cool completely before slicing; store well-wrapped, at room temperature.

Donna's Note: If you prefer muffins, I filled 3/4 full and baked for approximately 25 minutes or until a toothpick inserted into the center of muffin came out clean. I tested several muffins for doneness before removing from oven.