

Triple Chocolate Zucchini Bread

Recipe yields 2 loaves

INGREDIENTS:

- 2 sticks (1 cup) unsalted butter (or coconut oil)
- 1.5 cups brown sugar, packed
- 4 eggs
- 2 teaspoons vanilla extract
- 3.25 cups all-purpose flour
- 2/3 cup cocoa powder
- 1.5 teaspoons salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon espresso powder OR instant coffee (optional – but this ingredient adds another level of uniquely rich deliciousness)
- 4 cups shredded zucchini, packed (a little extra is OK)
- 1 cup semi-sweet chocolate chips (or dark chocolate chips or milk chocolate chips, your preference)
- 1 cup white chocolate chips



INSTRUCTIONS:

Prepare 2 loaf pans using your preferred method. (I use non-stick spray or butter depending on what I have on hand.)

Preheat oven to 350.

Melt butter until just barely melted (microwave or stovetop methods are both fine). Pour melted butter into a large bowl. Use a whisk, fork or wooden spoon to add brown sugar and stir well until the mixture is smooth. Stir in eggs, adding one at a time until each one is well incorporated. **NOTE: Do NOT add eggs before combining butter and brown sugar. Once you have combined the butter and brown sugar, make sure your butter/sugar mixture has cooled enough so that it does NOT cook the eggs.** Stir in vanilla. Is everything evenly combined and smooth? If not, stir gently until it is.



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In a medium size bowl, add all dry ingredients: flour, cocoa powder, salt, baking powder, baking soda and espresso powder/ instant coffee. Use a fork or whisk to evenly combine all dry ingredients.

Pour dry ingredients into the large bowl of wet ingredients. Stir with wooden spoon or spatula until all ingredients are evenly combined but do not “over” stir. This mixture will be quite thick. Add zucchini, chocolate chips and white chips. Stir with wooden spoon or spatula just until evenly mixed.

Divide batter into the prepared loaf pans. Bake for 55 – 65 minutes or until a toothpick inserted into the middle of the loaf comes out clean and batter-free. Note: melted chocolate chips can/will stick to the toothpick even if the loaf is done so pay close attention if your toothpick does not appear to be clean.

Allow loaves to cool for 10 – 15 minutes before turning them onto a cooling rack.

The bread tastes delicious when warm; but be advised that slicing it before it has completely cooled may result in lots of crumbling!

These LOAVES FREEZE very well and are good for up to 3 months or so. If you want to freeze your loaf/loaves, allow to cool completely then wrap snugly in plastic wrap then either place in a freezer bag and press out air or wrap foil securely over the plastic wrap.

ENJOY!!!