

## Double Chocolate Zucchini Bread

### Ingredients:

1½ c. shredded zucchini  
1 c. all-purpose flour  
½ c. unsweetened cocoa powder  
¾ tsp. baking soda  
¼ tsp. baking powder  
¼ tsp. salt  
¾ c. semi-sweet or dark chocolate chips  
2 large eggs  
¼ c. canola or vegetable oil  
¼ c. plain Greek yogurt  
½ c. granulated sugar  
1 tsp. pure vanilla extract

### Directions:

1. Adjust the oven rack to the lower third position and preheat oven to 350°F. Spray a 9×5 (or 8×4) loaf pan with nonstick spray. Set aside.
2. Place the shredded zucchini on a couple paper towels to absorb some (but not all!) moisture. Press a paper towel on top as well. Set aside until step 4.
3. In a large bowl, whisk the flour, cocoa powder, baking soda, baking powder, salt, and chocolate chips together until combined. Set aside.
4. In a medium bowl, whisk the eggs, oil, yogurt, sugar, and vanilla together until completely combined. Pour the wet ingredients into the dry ingredients and lightly whisk until combined. Using a rubber spatula or wooden spoon, fold in the zucchini. Pour/spoon batter into prepared baking pan.
5. Bake for 45-55 minutes or until a toothpick inserted in the center comes out clean. Allow bread to cool completely in the pan set on a wire rack. Slice and serve when bread has completely cooled. Store leftover bread in an airtight container at room temperature for up to 5 days.