

## Chocolaty Zucchini bread

- ¾ cup sugar
- 2 eggs
- 2 TBSP vegetable oil
- 1 teaspoon vanilla extract
- 1 cup zucchini
- ¼ cup apple sauce
- 1 1/4 cups whole wheat flour(230 g)
- 1 tsp baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon ground cinnamon
- ¼ cup cocoa powder (optional)
- ½ teaspoon salt
- 1/4 cup fun bits like chocolate chips, raisins, seeds, nuts
- Garnish with flax seed, optional



### Directions:

1. Cut off zucchini ends & grate on the large side of a box grater. Set aside 1 cup.
2. Preheat the oven to 375°F (190°C).
3. Mix together the eggs, sugar and vanilla extract. Whisk.
4. Add zucchini and whisk to combine.
5. In a separate bowl add flour, baking powder, baking soda, cocoa powder, cinnamon, and salt. Mix to combine.
6. Add the dry ingredients into the wet ingredients. Mix to combine and absorb all the powders.

7. Fold chocolate chips into the batter.
8. Pour the batter into a greased 9x5-inch (23x12cm) bread pan.
9. Bake for 50-60 minutes, or until a toothpick comes out clean from the middle of the bread.
10. Allow to cool for 15 minutes before serving!

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