

# CHOCOLATE ZUCCHINI BREAD (GLUTEN-FREE)

The slices are a little thicker because you'll want a little bit more. This is a great bread to make as the late summer may provide a beautiful zucchini harvest & if you found a larger than desired zucchini amongst your garden, this will be perfect to make a "vegetable" bread!

SERVINGS	SERVING SIZE	TIME TO MAKE
10	1 SLICE (THICK)	75 MINUTES

## INGREDIENTS

- 1 Cup, Gluten-Free Flour (I enjoy a mixed blend)
- 1/2 Cup Cocoa Powder, Unsweetened
- 2/3 Cup Sugar, Granulated
- 3/4 teaspoon Baking Soda
- 1/4 teaspoon Baking Powder
- 1/4 teaspoon Salt
- 2 Eggs
- 1/3 Cup Sour Cream
- 1/4 Cup Coconut Oil
- 1 Tablespoon Vanilla
- 1 1/2 -2 Cups Zucchini, Shredded (no need to blot)
- 1/3 – 2/3 Cup Chocolate Chips (optional)\*

## DIRECTIONS

- Bake oven at 350 degree F
- Grease a bread pan with coconut oil or line with parchment paper
- In a medium size bowl, whisk the flour, cocoa powder, sugar, baking soda & powder and salt
- In another bowl, mix the wet ingredients (eggs, sour cream, coconut oil, and vanilla)
- Slowly add the wet ingredients to the dry ingredients and gently mix, it will be very dry
- Gently mix in the zucchini until the mixture is moistened
- If using chocolate chips, fold into batter
- Pour the batter into the bread pan.
- Bake for 45-55 minutes or until a toothpick comes out clean from the center of the bread

- Let it rest for 10 minutes, then remove from loaf pan and place on a cookie rack to cool until ready to serve.
- Can slice once cooled (if you can wait), store in a bag or wrap in parchment paper.
- Store in refrigerator as it's a wetter bread and can grow mold in a warm environment.
- Enjoy within 3 days (if your will power is strong)
- This is great to freeze for up to 3 months and enjoyed later, too!

Nutritional Information per serving: 214 Calories, 10 grams Fat, 7 gram Saturated Fat, 40 mg Cholesterol, 195 mg Sodium, 31 grams Total Carbohydrates, 3 gram Fiber, 17 grams Sugar, 4 grams Protein, 5% Vitamin A, 5% Vitamin C, 5% Calcium, 10% Iron

\*1/3 cup chocolate chips used for nutrient analysis