

# Chocolate Zucchini Bread

## Instructions

1. Preheat the oven to 350 degrees and lightly coat two 8"x4" loaf pans with nonstick spray.
2. In a medium bowl, combine the flours, cocoa powder, baking powder, baking soda, salt, cinnamon, and nutmeg.
3. In a large bowl, whisk together the eggs, almond milk, coconut oil, maple syrup, and vanilla. Stir in the shredded zucchini. Add the dry ingredients to the bowl and stir until just combined. Don't overmix. Fold in the chocolate chips.
4. Pour the batter into the loaf pans. Sprinkle with more chocolate chips and bake for 45 to 50 minutes or until a toothpick inserted comes out clean and the top springs back to the touch. Remove from the oven and let cool completely before serving.

## Ingredients

- 1 ¼ cup whole wheat pastry flour
- 1 ¼ cup all-purpose flour
- 1/3 cup cocoa powder
- 1 tablespoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon sea salt
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- 3 eggs
- 1 ½ cup almond milk, room temperature
- ¼ cup coconut oil, melted
- 2/3 cup maple syrup
- 2 teaspoons vanilla extract
- 2 cups shredded unpeeled zucchini
- 1 cup semisweet chocolate chips, more for sprinkling on top

## Grocery List

- |   |  |
|---|--|
| <input type="checkbox"/> Whole-wheat pastry flour | <input type="checkbox"/> Coconut oil     |
| <input type="checkbox"/> All-purpose flour        | <input type="checkbox"/> Maple syrup     |
| <input type="checkbox"/> Cocoa powder             | <input type="checkbox"/> Vanilla extract |
| <input type="checkbox"/> Baking soda              | <input type="checkbox"/> Zucchini        |
| <input type="checkbox"/> Baking powder            | <input type="checkbox"/> Chocolate chips |
| <input type="checkbox"/> Sea salt                 |  |
| <input type="checkbox"/> Cinnamon                 |  |
| <input type="checkbox"/> Nutmeg                   |  |
| <input type="checkbox"/> Eggs                     |  |
| <input type="checkbox"/> Almond milk              |  |

This recipe is also available [here](#).