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
- ⅓ cup cocoa powder
- 1 tbsp baking powder
- 1 tsp baking soda
- 1 tsp sea salt
- 1 tsp cinnamon
- ½ tsp nutmeg
- 3 eggs
- 1 ½ cup almond milk, room temperature
- ¼ cup coconut oil, melted
- ⅔ cup maple syrup
- 2 tsp vanilla extract
- 2 cups shredded unpeeled zucchini
- 1 cup semisweet chocolate chips, plus more for sprinkling on top

Grocery List

- Whole-wheat pastry flour
- All-purpose flour
- Cocoa powder
- Baking powder
- Baking soda
- Sea salt
- Cinnamon
- Nutmeg
- Eggs
- Almond milk
- Coconut oil
- Maple syrup
- Vanilla extract
- Zucchini
- Chocolate chips

Source: Love and Lemons