Region 14 Baking Contest – 2023
Double Chocolate Zucchini Bread

Ingredients:
1 cup grated zucchini (approx. 1 small zucchini)
2 cups flour
1/4 cup cocoa powder
3/4 cup granulated sugar
1/2 tsp. baking soda
1/4 tsp. baking powder
1/4 tsp. salt
1/2 tsp. cinnamon
3/4 cup oil
2 eggs
6 oz. milk
1 tsp. vanilla extract
1/2 cup semi-sweet chocolate chips

Instructions:
1. Wash, dry, and grate zucchini.
2. In a large bowl, sift and combine flour, cocoa, sugar, baking soda, baking powder, salt, and cinnamon.
3. In a mixer with paddle attachment, combine zucchini, oil, milk, and vanilla.
4. Crack eggs into a small bowl and mix with a fork.
5. Add eggs, one at a time, into zucchini mixture until incorporated.
6. Scrape down sides of bowl with rubber spatula.
7. Stir dry ingredients into zucchini mixture until just blended.
8. Scrape down sides of bowl with rubber spatula.
9. Coat the chocolate chips lightly in flour, shake off the excess flour, and mix in just until incorporated.
10. Spray 4 mini loaf pans or 1 large loaf pan with cooking spray.
11. Divide the batter equally between the 4 mini loaf pans or 1 large loaf pan.
12. Place the loaf pans on a 1/2 sheet pan with foil or parchment paper and bake approximately 25-35 minutes for mini loaf pans or 50-60 minutes for a large loaf pan at 350 degrees until a toothpick comes out clean. Turn pan halfway through cooking time.
13. Cool on rack 10 minutes and remove from pan.