

## Zucchini Chocolate Bread (the best!!)

From the Boston Globe, 8/14/02

Makes 2 loaves or 1 bundt cake- good use for those huge zucchini

1  $\frac{3}{4}$  cups sugar

3 eggs

1 cup vegetable oil

2 cups grated zucchini

1 Tbs vanilla extract

3 cups flour

$\frac{1}{2}$  cup unsweetened cocoa powder

1  $\frac{1}{4}$  tsp salt

1 tsp baking soda

1 tsp ground cinnamon

$\frac{1}{4}$  tsp baking powder

$\frac{1}{2}$  cup chocolate chips

$\frac{1}{2}$  cup chopped walnuts

Set the oven at 350 degrees

Lightly grease 2 9x5 inch loaf pans, or 1 tube/bundt cake pan

In a bowl combine the sugar, eggs and oil. Beat until well blended. Stir in the zucchini and vanilla.

Sift together the flour, cocoa, salt, baking soda, cinnamon and baking powder. Add the flour mixture to the zucchini mixture. Stir just until blended.

Stir in the chips and nuts and divide the batter between the pans.

Bake the loaves for 1 hour, or until a skewer inserted until the center comes out clean.

Let the loaves cool in the pans for 20 minutes. Turn them out on wire racks and set them right side up to cool.