

# CHOCOLATE CHIP ZUCCHINI BREAD

## Ingredients

- 1 3/4 cups all-purpose flour
- 1 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1 1/2 tsp ground cinnamon
- 1/2 tsp salt
- 3/4 cup packed brown sugar
- 2 large eggs, room temperature
- 1/2 cup unsalted butter, melted
- 2 cups grated zucchini
- 1 1/2 tsp pure vanilla extract
- 1 1/4 cups chocolate chips

## Directions

- 1 - Preheat oven to 350 degrees. Grease 9x5 loaf pan with cooking spray
- 2 - Whisk dry ingredients together first: flour, baking powder, baking soda, spices, salt, and sugar.
- 3 - Grate the zucchini using a box grater - you need 2 cups
- 4 - Mix liquids together and then add the dry ingredients. Mix until they're just barely combined. Fold in the chocolate chips last.
- 5 - Bake at 350 degrees for 50 to 60 minutes. Let cool for 10 minutes.