

## **Chocolate Zucchini Bread**

### **Ingredients**

½ cup unsalted butter  
¾ cup brown sugar, packed  
2 large eggs  
1 tsp. vanilla  
1 2/3 cups unbleached all-purpose flour  
1/3 cocoa powder  
1 tsp. salt  
½ tsp. baking soda  
½ tsp. baking powder  
1 tsp. instant coffee crystals  
2 cups shredded zucchini (do not wring out the liquid)  
1 cup semi-sweet chocolate chips

### **Ingredients**

Preheat oven to 350° and grease an 8x4 loaf pan.

Place butter in large bowl and microwave for one minute until melted. Stir in brown sugar making a slurry, then add eggs and vanilla. Mix thoroughly.

Whisk dry ingredients together flour, cocoa powder, salt, baking powder, baking soda and instant coffee. Add dry ingredients to butter mixture and stir until well combined.

Stir in zucchini and chocolate chips.

Spoon batter into prepared pan and spread evenly. Bake for 60 minutes and test bread with toothpick. You may have melted chocolate, make sure there is not crumbs. Let cool for 10-15 minutes before removing from pan. Let cool completely before serving.