

Chocolate Zucchini Bread



3 eggs

1 cup oil

1 cup sugar

1/4 cup honey

1 tablespoon vanilla

2 cups zucchini, finely shredded

2 2/3 cup flour (the original called for whole wheat, but I used white)

1/2 cup unsweetened cocoa powder

1 teaspoon salt

1 teaspoon baking soda

1 teaspoon cinnamon

1/4 teaspoon baking powder

Preheat oven to 350° F.

In a medium bowl, combine the eggs, oil, sugar, honey, and vanilla; whisk until smooth. Stir in the shredded zucchini.

In a large bowl, whisk together the flour, cocoa powder, salt, baking soda, cinnamon, and baking powder.

Stir zucchini mixture into the dry ingredients; mix just until combined.

Divide between four small greased loaf pans or one large greased loaf pan. Bake small loaves for 25 minutes and bake large loaf for 1 hour, or until a toothpick inserted into the center comes out clean.

Cool loaves in pans on wire rack for 5 minutes; remove from pans to cool completely.

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