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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