

Chocolate Zucchini Bread (Taste of Home)

1½ c. sugar
1 c. unsweetened applesauce (can substitute 1 c. canola oil)
3 eggs
3 t. vanilla extract
2½ c. all-purpose flour (can use 1½ c. all-purpose & 1 c. whole wheat flour)
½ c. baking cocoa
1 t. salt
1 t. baking soda
1½ t. ground cinnamon
¼ t. baking powder
2-3 c. shredded zucchini
1 c. chocolate chips

In a large bowl beat the sugar, applesauce, eggs and vanilla until well blended. Combine the flour, cocoa, salt, baking soda, cinnamon and baking powder; gradually beat into sugar mixture until well blended. Stir in zucchini. Fold in chocolate chips. Transfer to two 8 x 4 loaf pans coated with non-stick cooking spray.

Bake at 350° for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.