

Maine Arts Camp

Recipe: Chocolate Zucchini Bread

Chef: Charlie Limoggio CEC

Servings:

Quantity	Unit	Ingredient	Prep Notes
2	Squares(1 ounce)	Unsweetened chocolate	
3	Large	Eggs	
2	Cups	Sugar	
1	Cup	Vegetable oil	
2	Cups	Zucchini	Grated
1	Teaspoon	Vanilla extract	
2	Cups	All-purpose flour	
1	Teaspoon	Baking soda	
1	Teaspoon	Salt	
1	Teaspoon	Ground cinnamon	
¾	Cup	Semisweet chocolate chips	

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9x5 inch loaf pans. In a microwave-safe bowl, microwave chocolate until melted. Stir occasionally until chocolate is smooth.

2. In a large bowl, combine eggs, sugar, oil, grated zucchini, vanilla and chocolate; beat well. Stir in the flour baking soda, salt and cinnamon. Fold in the chocolate chips. Pour batter into prepared loaf pans.

3. Bake in preheated oven for 60 to 70 minutes, or until a toothpick inserted into the center of a loaf comes out clean.

- *Tip*
- Aluminum foil can be used to keep food moist, cook it evenly, and make clean-up easier.

Nutrition Facts: Per Serving: 278 calories; 15.2 g fat; 34.9 g carbohydrates; 3 g protein; 28 mg cholesterol; 193 mg sodium.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.