

CBG 'n Me

-Chocolate Chip
Zucchini Bread-



Ingredients



- 1 cup whole-wheat flour
- 1/3 cup all-purpose flour
- 1 ½ teaspoon baking powder
- 1 teaspoon ground cinnamon
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 2 large eggs
- ½ cup olive oil or canola oil
- ½ cup honey
- 2 teaspoons vanilla extract
- 1 ½ cup shredded zucchini
- ¾ cup mini chocolate chips

*For gluten free chocolate chip zucchini bread, substitute 1 1/2 cups of all-purpose gluten-free flour

Instructions

- Preheat oven to 350 degrees F
- Grease a loaf pan



- In a medium bowl, mix together whole-wheat and all-purpose flour, baking powder, cinnamon, baking soda and salt (dry mixture)



- In large bowl, whisk eggs, oil, honey and vanilla (wet mixture)



- Stir zucchini into the wet mixture



- Add the dry mixture to the wet mixture and stir with until moistened.
- Add chocolate chips and stir until just combined.



- Spread the batter out into the greased loaf pan.
- Bake 50 - 54 minutes, until the bread has risen and the center springs back when lightly touched,
- Let cool in the pan on a wire rack. Run a knife along the edges, then turn out of pan.

A slice of chocolate chip zucchini bread is a delicious breakfast or great snack!