

Chocolate Zucchini Bread



| | |
|-------------------------|-----------------------|
| 3 eggs | 3 cups flour |
| 2 cups sugar | 1 tsp baking soda |
| 2/3 cup oil | 1 tsp baking powder |
| 2 cups zucchini; grated | 1 tsp salt |
| 6 Tbsp cocoa | 1 tsp cinnamon |
| 1 tsp vanilla | ¾ cup chocolate chips |

Preheat oven to 350°. Lightly grease and flour 2 bread pans.

In large bowl stir together eggs, sugar, oil, zucchini, cocoa and vanilla; beat well. Stir in flour, baking soda, salt and cinnamon. Fold in chocolate chips and pour into pans. Bake 60-70 min or until it tests done.

For Muffins: Scoop batter into 24 muffin cups and top with a sprinkling of chocolate chips. Bake at 375° for 18-20 min.