chocolate & zucchini bread

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Yields: 2 loaves or 1 loaf and 24 mini muffins

Prep time: 15 minutes   Cook time: 1 hour

Ingredients:
4 cups grated zucchini, skin on
2 ½ cups all purpose flour
½ cup natural unsweetened cocoa powder (not Dutch processed)
1 tsp baking soda
½ tsp baking powder
½ tsp salt
1 tsp ground cinnamon
a pinch of grated nutmeg
1 cup brown sugar
1 cup white sugar
2 eggs
2 tsp vanilla extract
¾ cup unsalted butter (12T or 1 and ½ sticks), melted
1 cup chocolate chips (I used ½ semi-sweet and ½ bittersweet)

Directions:

Preheat over to 350°F. Grease and flour bread pans or muffin tins.
Grate the zucchini and place in a sieve to drain excess liquid. In a
medium bowl, whisk together flour, cocoa powder, baking soda, baking
powder, salt, cinnamon and grated nutmeg. In a separate large bowl,
beat together the sugar and eggs until smooth, about a minute. You
can do this with an electric mixer on medium speed, or by hand with
a wooden spoon. Add the melted butter and vanilla extract, beat
until smooth. Fold in the shredded zucchini into the sugar egg
mixture. Add the flour to the zucchini mixture in 3 additions,
stirring to combine after each addition. Add the chips.
Divide batter into desired receptacles. Bake at 350°F.
For loaves -45-50 minutes or until toothpick comes out clean.
For mini muffins – 20-25 minutes or until toothpick comes out clean.
Let cool in the pan for 5 minutes, then run a blunt knife
around the edges to separate the bread from the pan. Remove
from the loaf pans/muffin tins. Let cool completely on a rack.

Source: Adapted from Sweet Pea's Kitchen & Simply Recipes