

# Zucchini Chocolate Bread

Alumni fall recipe – great way to use up the garden zucchini.

3	Eggs
¾ cup	Vegetable Oil
2 tsp	Vanilla
1 ½ cups	Sugar
3 cups	Grated zucchini
2 ⅓ cups	Flour
½ cup	Cocoa
2 tsp	Baking soda
1 tsp	Cinnamon
1 tsp	Salt
½ tsp	Baking powder
½ cup	Chopped nuts
½ cup	Chocolate chips



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Mix together eggs, oil, vanilla, sugar and zucchini. In a large bowl, mix flour, cocoa, baking soda, cinnamon, salt and baking powder. Stir in nuts and chocolate chips. Add zucchini mixture to dry ingredients. Bake in 2 greased loaf pans at 350° for 45 minutes.