



victoria's Zucchini - Choc Chip Bread

BASED ON CREAM DE LA CRUMB CINNAMON SWIRL ZUCCHINI BREAD

SERVINGS: 1 LOAF

PREP TIME: 15 MIN

COOKING TIME: 35 MIN

Ingredients

- 1 1/2 cups grated zucchini - (about 1-2 small zucchini)
- 1/2 cup sugar
- 1/3 cup vegetable oil
- 1 tsp vanilla
- 2 eggs
- 1 1/2 cups flour
- 1/2 tsp baking soda
- 2 tsp cinnamon
- 1/4 tsp salt
- 1 1/2 tsp baking powder
- 1/2 cup chocolate chips



Directions

1. Preheat oven to 350. Line an 8-inch bread pan with nonstick foil and spray with cooking spray.
2. In a large bowl combine zucchini, sugar, oil, vanilla, and eggs and mix well.
3. Add flour, baking soda, cinnamon, salt, and baking powder to a smaller bowl and whisk to combine.
4. Add Chocolate Chips to dry ingredients, and stir to cover in flour
5. Add dry ingredients to wet ingredients and mix until all ingredients are incorporated.
6. Bake 35-45 minutes or until an inserted toothpick comes out clean
7. Enjoy!
8. Store covered at room temperature for up to 5 days, or freeze for longer storage