Bowdoin Organic Garden
Chocolate Zucchini Bread
Yield: 2 loaves

Ingredients
2 oz. unsweetened chocolate
3 fresh eggs
2 c. granulated sugar
1 c. canola oil
2 c. zucchini, grated
1 tsp. vanilla extract
2 c. all-purpose flour
1 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
¾ c. chocolate chips

Instructions
1. Preheat oven to 350°F. Lightly grease loaf pans.
2. In a microwave safe bowl, microwave unsweetened chocolate until melted. Stir occasionally until chocolate is smooth.
3. In a large bowl, combine eggs, sugar, oil, grated zucchini, vanilla, and chocolate; beat well.
4. Stir in flour, baking soda, salt, and cinnamon. Fold in chocolate chips.
5. Pour into prepared pans.
6. Bake in preheated oven for 60–70 minutes, or until a toothpick inserted into the center of the loaf comes out clean. Let rest several hours before slicing.