



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 & 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 a loaf comes out clean. Let rest several hours before slicing.