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.
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.