

Moist Chocolate Zucchini Bread: The Secret to Delicious Summer Baking!

Moist Chocolate Zucchini Bread



OVEN
350°F

TIME
50-60 min

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INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1/2 tsp cinnamon (optional, but adds warmth)
- 1/2 cup (1 stick) unsalted butter, melted
- 1/2 cup granulated sugar
- 1/2 cup packed light brown sugar
- 2 large eggs
- 1 tsp vanilla extract
- 1 1/2 cups shredded zucchini (about 1 medium zucchini), excess moisture squeezed out
- 1 cup chocolate chips (semi-sweet or dark are best)

Swaps and Notes:

Flour: For a slightly healthier twist, you can substitute up to half of the all-purpose flour with whole wheat pastry flour.

Cocoa Powder: Use good quality unsweetened cocoa powder for the best chocolate flavor.

Dutch-processed cocoa will give a darker color and milder chocolate taste.

Spices: If you're not a fan of cinnamon with chocolate, you can omit it. A pinch of nutmeg also works well.

Sugar: You can adjust the sugar slightly to your preference, but this balance creates a perfectly moist and sweet bread.

Eggs: Make sure your eggs are at room temperature for better incorporation.

Zucchini: Don't skip squeezing out the excess moisture from the shredded zucchini! This prevents the bread from becoming soggy. A clean kitchen towel works perfectly.

Chocolate Chips: Experiment with milk chocolate chips, white chocolate chips, or even chopped nuts (walnuts or pecans) for added texture.

DIRECTIONS

1. Let's get baking and fill your kitchen with the irresistible scent of chocolate!
2. Prep : Your Oven and Pan: Preheat your oven to 350°F (175°C). Grease and flour a 9x5-inch loaf pan, or line it with parchment paper for easy removal.
3. Combine : Dry Ingredients: In a medium bowl, whisk together the all-purpose flour, cocoa powder, baking soda, salt, and cinnamon (if using). Set aside.
4. Mix : Wet Ingredients: In a large bowl, whisk together the melted butter, granulated sugar, and brown sugar until well combined. Beat in the eggs one at a time, then stir in the vanilla extract.
5. Add : Zucchini: Fold the shredded zucchini into the wet ingredients.
6. Combine : Wet and Dry: Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Be careful not to overmix - overmixing can lead to a tough bread.
7. Fold in : Chocolate Chips: Gently fold in the chocolate chips. Reserve a few to sprinkle on top if you like!
8. Pour and : Bake: Pour the batter evenly into your prepared loaf pan. If desired, sprinkle the reserved chocolate chips on top.
9. Bake to : Perfection: Bake for 50-60 minutes, or until a wooden skewer or toothpick inserted into the center comes out with only moist crumbs attached (no wet batter).
10. Cool and : Serve: Let the bread cool in the loaf pan on a wire rack for about 10-15 minutes before carefully removing it from the pan. Allow it to cool

completely on the wire rack before slicing. This helps it set and prevents it from falling apart.

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TIPS FOR SUCCESS

Don't Overmix: Overmixing develops the gluten in the flour, which can lead to a tough, dense bread instead of a tender one.

Mix just until no dry streaks of flour remain.

Squeeze That Zucchini: This is the most important tip!

Zucchini holds a lot of water, and if you don't squeeze it out, your bread will be soggy.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/moist-chocolate-zucchini-bread-the-secret-to-delicious-summer-baking/>