

Super Moist Chocolate Bread Recipe for Breakfast or Dessert

Decadent Chocolate Bread Recipe - Ultra Moist, Rich & Easy to Make



OVEN
350°F

TIME
5 min

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INGREDIENTS

Dry Ingredients:

2 cups all-purpose flour

1 cup granulated sugar

$\frac{1}{2}$ cup unsweetened cocoa powder

1 teaspoon baking soda

$\frac{1}{2}$ teaspoon baking powder

$\frac{1}{2}$ teaspoon salt

Wet Ingredients:

1 cup buttermilk (Or 1 cup milk + 1 tablespoon vinegar, let sit 5 minutes)

$\frac{1}{2}$ cup vegetable oil (or melted butter)

2 large eggs

1 teaspoon vanilla extract

Add-ins:

1 cup chocolate chips (semisweet or dark)

Optional: $\frac{1}{2}$ cup chopped nuts (walnuts, pecans, or hazelnuts)

DIRECTIONS

1. Prepare the 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.
2. Mix the Dry Ingredients: In a large bowl, sift together:
3. Flour
4. Sugar
5. Cocoa powder
6. Baking soda
7. Baking powder
8. Salt
9. Sifting ensures a smooth, lump-free batter.
10. Combine the Wet Ingredients: In a medium bowl, whisk together:
11. Buttermilk
12. Vegetable oil
13. Eggs
14. Vanilla extract
15. Whisk until smooth and fully incorporated.
16. Combine Wet and Dry: Pour the wet mixture into the dry ingredients. Stir gently until just combined.
17. ? Do not overmix. Overmixing develops gluten and can make the bread tough instead of tender.
18. Fold in the Add-Ins: Gently fold in:
19. Chocolate chips
20. Chopped nuts (if using)
21. Reserve a few chocolate chips to sprinkle on top for a bakery-style finish.

22. Bake the Bread: Pour the batter into the prepared loaf pan. Smooth the top.
23. Bake for 55-65 minutes, or until a toothpick inserted in the center comes out clean or with a few moist crumbs.
24. Cool and Serve: Let the bread cool in the pan for 10-15 minutes. Transfer to a wire rack and cool completely before slicing.

SWAPS & NOTES

The milk + vinegar substitute works beautifully.

Butter: Oil creates a softer, more tender crumb.

Make It Extra Fudgy: Add an extra ... cup chocolate chips.

Turn It Into Banana Chocolate Bread: Add one mashed ripe banana for a twist inspired by [This Chocolate Chip Banana Bread Is My Favorite Way to Use Up Overripe Bananas](#).

