

From Real Estate to Recipes!

FEBRUARY'S FEATURE RECIPE

Tina's Very Chocolate Zucchini Bread

2 cups grated fresh zucchini
4 cups flour
½ cup cocoa
1 ½ cups sugar
1 tsp baking soda
½ tsp baking powder
¾ tsp salt
1 tsp cinnamon
½ tsp nutmeg
1 ½ cups oil
3 eggs
1 ½ cups milk
2 tsp vanilla
1 cup semi sweet chocolate chips



Preheat oven to 350° Spray (2) 8"x4" loaf pans with non stick cooking spray.

In large bowl combine: flour, cocoa, sugar, baking soda, baking powder, salt, cinnamon & nutmeg.

In other bowl combine: grated zucchini, oil, eggs, milk & vanilla. Mix dry ingredients into wet ingredients until combined. Fold in chocolate chips.

Batter into prepared pans. Bake until toothpick inserted in center of bread comes out clean.

(Approximately 1 hour 15 minutes)

Cool on rack 10 minutes.

Remove from pans & cool completely.