



## 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  
 $\frac{3}{4}$  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, and 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 the loaf comes out clean. Let rest several hours before slicing.