

blue plate café  
Zucchini Chocolate Chip Bread

Prepare a large loaf pan: generously coat interior with non stick spray then line the bottom with parchment cut to size. Spray parchment.

Preheat oven to 350\*

Grate about three medium zucchini to produce 2 cups drained and squeezed of excess water. Set aside.

In a large bowl add and mix well:

2 cups sugar  
1 cup canola oil  
1 T vanilla  
3 large eggs

Combine first then add to the wet ingredients.

3 cups all purpose flour  
1 t salt  
2 t baking soda  
2 t baking powder  
1 T cinnamon

Stir and mix thoroughly then add drained zucchini and 1 cup chocolate chips. Mix well.  
Pour into prepared pan.

Bake in center of the oven for 45 minutes or until tester comes out clean.

Let cool for 20 minutes, then carefully turn out of loaf pan while still warm.

If not eating right away, wrap tightly in plastic wrap.

Bread will keep for up to 3 weeks refrigerated.

Enjoy!