

Zucchini Bread with Chocolate Chips

2 cup all-purpose flour
½ cup brown sugar (not packed)
1/3 cup sugar
1-1/8 tsp baking soda
1 tbsp. cocoa powder
½ tsp salt
½ cup mini chocolate chips
1 tsp vanilla
2 large eggs (beaten)
½ cup buttermilk
3 tbsp. melted butter
1 ripe banana
2 cups shredded zucchini

Directions:

1. Preheat the oven to 325 degrees. Spray a 9x5-inch loaf pan with cooking spray.
2. Combine flour, sugar, baking soda, cocoa powder and salt in a large bowl and mix well.
3. Add chocolate chips and gently mix to combine.
4. In a medium bowl, mix vanilla, eggs, buttermilk, melted butter, banana and zucchini. Add flour mixture and stir until just blended.
5. Pour batter into the prepared 9x5-inch loaf pan. Bake 45-55 minutes, or until toothpick inserted in the center comes out clean.
6. Cool for about 10 minutes, remove loaf from pan and let it cool before slicing.

Serves 16

Nutrient Analysis, per serving: 170 calories, 27g. carbohydrate, 3g. protein, 5g. fat, 177mg. sodium