



**CAMP
SOUTHERN
GROUND**

DOUBLE CHOCOLATE ZUCCHINI BREAD

Courtesy of The Remedy Kitchen

INGREDIENTS

- 1-1/2 cups shredded zucchini
- 1 cup gluten free flour
- 1/2 cup cocoa powder
- 1 tsp baking soda
- 1/4 tsp baking powder
- 1/4 tsp salt
- 1/2 tsp cinnamon
- 1/2 cup oil
- 1/2 cup sugar
- 1/2 cup brown sugar
- 2 eggs
- 1 tsp vanilla
- 1/2 cup chocolate chips

INSTRUCTIONS

1. Preheat oven to 350. Grease loaf pan(s).
2. Squeeze excess moisture from zucchini.
3. In mixing bowl, combine oil, sugars, and vanilla.
4. Mix in eggs and zucchini.
5. In separate bowl, combine flour, cocoa, baking soda, baking powder, salt, and cinnamon.
6. Add dry ingredients to wet ingredients. Mix until just combined.
7. Fold in chocolate chips.
8. Pour batter into loaf pan(s).
9. For mini loaves bake 30 minutes. For regular loaf bake 45 minutes or until knife comes out clean.