

Sarah's Triple Chocolate Zucchini Bread

Makes: one loaf (either 9x5 or 8 ½ x4 ½ inches)

Ingredients:

1 cup all-purpose flour
½ cup unsweetened natural cocoa powder (like Hershey's)
¾ teaspoon baking soda
¼ teaspoon baking powder
½ teaspoon salt
½ teaspoon espresso powder (optional)
½ cup mini semi-sweet chocolate chips
¼ cup milk chocolate chips
2 large eggs
¾ cup granulated sugar
1/3 cup sour cream
¼ cup vegetable oil
2 teaspoons pure vanilla extract (may substitute with Kahlua or Irish cream liqueur)
1 ½ cups shredded zucchini (no need to peel unless desired)



Directions:

Preheat oven to 350 degrees. Grease a loaf pan with nonstick spray and set aside (may also add a parchment paper liner, if desired).

In a large bowl, add the flour, cocoa powder, baking soda, baking powder, salt and espresso powder and whisk until well combined. Add the chocolate chips and stir until they are fully incorporated.

In a separate large or medium bowl, add the eggs, sugar, sour cream and vegetable oil. Use a whisk or wooden spoon and mix until fully combined.

Add the wet ingredients to the flour mixture and stir until combined. Use a rubber spatula to fold the shredded zucchini into the batter. Pour the batter into the prepared loaf pan. Tap the pan against the counter several times until the batter is evenly distributed.

Bake for 20 minutes, then place a piece of aluminum foil loosely over the pan so that the bread's crust does not overbrown. Bake until the top crust is firm and a toothpick inserted in the center comes out with just a few small crumbs, about 50 minutes for a 9 x 4-inch pan and 55 minutes for an 8 ½ x 4 ½-inch pan. Baking times will vary depending on your oven and the size of your loaf pan, so check the bread at 45 minutes and continue baking as needed.

Remove the bread from the oven and place the pan on a wire rack to cool for one hour, then remove it from the pan and return the loaf to the rack to cool completely. If desired, press chocolate chips into the top of the bread just after removing it from the oven.

To store: Wrap the bread in aluminum foil and store at room temperature for up to 5 days or refrigerate for up to 1 week. To freeze, wrap the loaf, whole or sliced, in aluminum foil and store it in an airtight container in the freezer for up to 3 months.

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