Double Chocolate Zucchini Bread with Honey

Ingredients:

- · 2 large eggs
- · 1/3 cup honey
- · 1/2 cup vegetable oil
- · 1/2 cup brown sugar
- · 1 teaspoon vanilla extract
- · 1 teaspoon salt
- · 1/2 teaspoon baking soda
- · 1/2 teaspoon baking powder
- · 1/2 teaspoon espresso powder, optional
- · 1/3 cup Baking Cocoa
- · 1 2/3 cups unbleached all-purpose flour
- · 2 cups shredded, unpeeled zucchini, gently pressed
- · 1 cup chocolate chips

Directions:

1. Preheat oven to 350, lightly grease an 8 1/2" x 4 1/2" loaf pan.
2. In a large mixing bowl, beat the eggs, honey, oil, sugar and vanilla until smooth
3. Add the salt, baking soda, baking powder, espresso powder, cocoa, and flour mixing until well combined
4. Stir in the zucchini and chocolate chips
5. Pour the batter into the prepared loaf pan
6. Bake the bread for 65 to 75 minutes, until the loaf tests clean (maybe a light smear of chocolate from the melted chips)
7. Remove from oven, let cool 10 to 15 minutes before turning out of pan.

contributed by Denise Grogan
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