

Chocolate-Coffee Zucchini Bread

Dry Ingredients

- 2 1/4 cups organic unbleached flour (314 grams)
- 1/2 cup good cocoa powder (40 grams)
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 cup organic cane sugar (200 grams)
- 2/3 cup brown sugar (151 grams)
- Make a well in the above ingredients
- Mix in the following wet ingredients below



Wet Ingredients

- 3 eggs at room temperature
- 1 packet Starbucks instant coffee (approximately 1 teaspoon)
- 1 cup oil, light oil is best (224 grams)
- 1-2 teaspoon(s) pure vanilla
- 2 cups shredded zucchini (approximately 251 grams)
- Adding raisins, currants, nuts, chocolate chips or even blueberries should be folded in now
- Optional: 1/2 to 1 cup chocolate or white chocolate chips

Directions

1. Mix all ingredients until incorporated well; don't overbeat
2. Place in 2 long bread pans, greased lightly, or a long lasagna pan or mini loaves and mini muffins pans
3. 350° oven-Bake for approximately 40-55 minutes (Only rotate if necessary if the centers are fairly firm)-less time for mini
4. Cool in pans for 15 minutes
5. Pop-out and lay on their side to finish cooling