

Chocolate Zucchini Bread

Meal time: Snack

Meal course: Dessert

Meal type: Vegetarian/ Dairy free

Difficulty: Easy

Servings: 8

Total time: 40 minutes

Ingredients

1 egg
 225 g zucchini
 60 g sugar
 125 ml vegetable oil
 180 g all-purpose flour
 30 g unsweetened cocoa powder
 50 g dark chocolate chips (dairy free)
 1 teaspoon ground cinnamon
 1 ½ teaspoons baking powder
 1/8 teaspoon fine salt

Nutrition Facts

	Amount per serving
Calories	307
Total Fat	18g
Saturated Fat	3.8g
Cholesterol	78 mg
Sodium	88 mg
Total Carbohydrate	32 g
Dietary Fiber	2 g
Total Sugars	10 g
Protein	5 g
Vitamin D	6 IU
Calcium	85 mg
Iron	2.65 mg
Potassium	415 mg

Instructions

1. Preheat the oven to 180 C and line a loaf pan with parchment paper.
2. Whisk flour in a bowl with salt and baking powder. Add all ingredients except for these 3 to a blender and blend until smooth.
3. Add flour and blend well. Blend for a few seconds until the flour is just combined. Add chocolate chips and pulse for a few seconds.
4. Add batter to the loaf pan and smoothen the top. Sprinkle some more chocolate chips on top. Bake for 40 minutes.
5. Remove the cake from the oven and let cool. Enjoy!

Notes: to check if the baking powder is still fresh you can add ¼ teaspoon of powder to 1 tablespoon hot water. If it bubbles – the powder is good. The recipe is dairy free and high in fiber and nutrients.