



Chocolate Chip Zucchini Bread

Makes 16 slices. Recipe from CookingLight.com.

Ingredients

$\frac{3}{4}$ cup sugar
3 tablespoons vegetable oil
2 large eggs
1 cup applesauce
2 cups all-purpose flour
2 tablespoons unsweetened cocoa
 $1\frac{1}{4}$ teaspoons baking soda
1 teaspoon ground cinnamon
 $\frac{1}{4}$ teaspoon salt
 $1\frac{1}{2}$ cups finely shredded zucchini (about 1 medium)
 $\frac{1}{2}$ cup semisweet chocolate chips
Cooking spray

Nutritional info

Calories	161
Fat	5g
Sodium	145mg
Carbohydrates	27g
Cholesterol	27g
Dietary Fiber	9g
Sugars	80g
Protein	3g
Calcium	2mg
Iron	2mg
Potassium	717mg

Directions

1. Preheat oven to 350°.
2. Place first 3 ingredients in a large bowl; beat with a mixer at low speed until well blended. Stir in applesauce.
3. Lightly spoon flour into dry measuring cups; level with a knife. Combine flour and the next 4 ingredients (through salt), stirring well with a whisk. Add flour mixture to sugar mixture, beating just until moist. Stir in the zucchini and chocolate chips. Spoon batter into a 9 x 5-inch loaf pan coated with cooking spray.
4. Bake at 350° for 1 hour or until a wooden pick inserted in center comes out almost clean.
5. Cool in pan 10 minutes on a wire rack, and remove from pan. Cool completely on wire rack.