

INGREDIENTS:

- 1 Cup Flour
- ½ Cup Cocoa Powder
- ¾ Teaspoon Baking Soda
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- ¼ Teaspoon Salt
- ¾ Cup Chocolate Chips
- 2 Eggs
- ¼ Cup Oil
- ¼ Cup Plain Yogurt
- ½ Cup Granulated Sugar
- 1 Teaspoon Vanilla
- 1 ½ Cup Zucchini, shredded
- Extra Chocolate Chips for Topping

SUPPLIES:

- Stand Mixer (not required)
- Spatula
- Loaf Pans
- Nonstick Spray
- Measuring Spoons and Cups

DIRECTIONS:

Preheat oven to 350 degrees Fahrenheit. Spray loaf pans with nonstick spray.

Combine all ingredients in a mixer except zucchini and extra chocolate chips, being sure to scrape the sides of the bowl regularly to loosen any dry ingredients from the sides. Once everything is incorporated, add zucchini and just mix until blended.

Dispense batter into 2 mini loaf pans 2/3 full. Add extra chocolate chips on top before baking. Bake at 350 for 45-60 minutes or until cooked fully through. Test by inserting a toothpick into the center. If it comes out clean, then the batter is baked.

Allow to cool before removing from pans. Wrap in plastic wrap to store up to a week or seal in plastic bag to freeze.