

Zucchini Chocolate Chip Bread or Muffins

Enjoy the super moist, velvety bread that is very easy to make and even easier to enjoy. This bread is packed full of zucchini and mini chocolate chips that will make for a perfect snack any time of the day.

Preparation Time: 15 min.

Cooking Time: 40 min.

Servings: 12 - 16

Amount	Ingredient	Cost - date:
3	Eggs	
1 cup	Vegetable Oil	
2 cups	White Sugar	
1 Tbsp	Vanilla	
3 cups	Zucchini, grated with peel	
3 cups	All-Purpose Flour	
1 tsp	Salt	
1 tsp	Baking Soda	
1/4 tsp	Baking Powder	
1/2- 3/4 cups	Mini Chocolate Chips	
	Cost for the total recipe:	
	Cost for 1 serving:	

Preparation:

1. Preheat oven to 325. Beat the eggs together until smooth. Mix in the vegetable oil, sugar, vanilla and zucchini thoroughly.
2. In a separate bowl, mix together the flour, salt, baking soda and baking powder.
3. Stir in the flour mixture into the zucchini mixture. Add chocolate chips & mix well.
4. Pour into a large loaf pan or Pampered Chef Large Deep Cake Pan (Can split recipe between 3 - 4" x 8" pans from Dollarama if sharing with others - less time to cook)
5. Bake for 50 - 60 minutes or until a knife comes out clean.

SOURCE: Liz W

Thanks for coming to Forest Brook Community Church today. We look forward to having you join us again to make another great recipe, enjoy some food and community!

“Give us this day our daily bread.” Matthew 6:11