



Double Chocolate Zucchini Bread

Moist, dense, and super chocolatey, no one will ever guess there's zucchini in this bread. What a great way to use up some of your excess harvest!



PREP

15 mins

BAKE

1 hr 5 mins
to 1 hr 15
mins

TOTAL

1 hr 20 mins

YIELD

one 8 1/2" x 4
1/2" loaf

Ingredients

- 2 large eggs
- 1/3 cup (113g) honey
- 1/2 cup (99g) vegetable oil
- 1/2 cup (106g) light brown sugar or dark brown sugar, packed
- 1 teaspoon King Arthur Pure Vanilla Extract
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon espresso powder, optional
- 1/3 cup (28g) unsweetened cocoa, Dutch-process or natural
- 1 2/3 cups (200g) King Arthur Unbleached All-Purpose Flour
- 2 cups (242 to 300g) shredded, unpeeled zucchini, gently pressed
- 1 cup (170g) chocolate chips

Instructions

- ① Preheat the oven to 350°F; lightly grease an 8 1/2" x 4 1/2" loaf pan.
- ② In a large mixing bowl, beat the eggs, honey, oil, sugar, and vanilla until smooth.
- ③ Add the salt, baking soda, baking powder, espresso powder, cocoa, and flour, mixing until well combined.
- ④ Stir in the zucchini and chocolate chips.
- ⑤ Pour the batter into the prepared pan.
- ⑥ Bake the bread for 65 to 75 minutes, until the loaf tests done (a toothpick or cake tester inserted into the center will come out clean, save for perhaps a light smear of chocolate from the melted chips).
- ⑦ Remove the bread from the oven, and let it cool for 10 to 15 minutes before turning it out of the pan onto a rack.
- ⑧ Cool completely before slicing; store well-wrapped, at room temperature.

Tips from our Bakers



Want easy-to-share treats fast? See our blog article, [How to make muffins from a quick bread recipe](#).

We're here to help. King Arthur Baker's Hotline: (855) 371 2253