

Chocolate Zucchini Bread Bites

Author: Rochelle Ramos

Recipe Type: Dessert

Prep Time: 10 mins Cook Time: 20 mins Total Time: 30 mins

Serves: 32

A healthy yet fluffy and rich chocolate zucchini bread, perfect for all those extra zucchini.

Ingredients

- 1 apple or pear, pureed. About 1/2 cup (120ml)
- 1 egg, white and yolk separated
- 2 egg whites
- 1 cup (200g) sugar
- 1 1/2 cup (350ml) shredded zucchini
- 1 cup (115g) flour
- 1/2 cup (60g) cocoa powder
- 1 teaspoon (5ml) baking soda
- 1/4 teaspoon (2ml) baking powder
- 1 teaspoon (5ml) vanilla
- 1 teaspoon (5ml) cinnamon
- pinch of salt

Instructions

1. In a bowl mix together pureed apple/pear, egg yolk, sugar, shredded zucchini, and vanilla. In a separate bowl, whip the egg whites with an electric mixer and set aside.
2. Whisk together flour, baking soda, baking powder, cocoa powder, cinnamon and salt. Alternate adding the flour and whipped egg whites to the zucchini mixture, stirring well before each addition.
3. Pour batter into lightly oiled muffin tins or cake/bread pan and bake at 350F (175C) for 15-20 minutes for muffins, 40-50 minutes for cake/bread or until a toothpick inserted in the center comes out clean.

Notes

For less sugar use 1/4 cup (60ml) honey and only 1/2 cup(100g) of sugar.

Recipe by Honest Cooking at <http://honestcooking.com/chocolate-zucchini-bread-bites/>