Zucchini Chocolate Chip Bread

PREP TIME:	COOK TIME:	TOTAL TIME:
15 MINUTES	**ABOUT 50 MINUTES**	**65 MINUTES**

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Recipe type: Gluten Free / Dairy Free
Yield: 16-18 Servings
*Makes 2 loaves – I used 2 different sizes (*cooks more evenly when done this way – and lasts longer* 😊)
- 1 6X9 loaf pan and 1 4X8 loaf pan

Ingredients:
- 2 Cups Gluten Free Flour Mix (I used Bob's Red Mill 1-to-1 Baking Flour)
- 1 Cup Coconut Sugar
- ½ Cup Monk Fruit Sweetener (I used Lakanto Brand)
- 2 Teaspoons Baking Soda
- 1 Tablespoon Cinnamon
- 1 Teaspoon Salt
- ¾ Cup Organic Canola Oil
- 2 ½ Cups Grated Zucchini (I used a mini food processor)
- 3 Large Eggs
- 1 Tablespoon Pure Vanilla Extract
- 3/4 Cup Vegan Mini Chocolate Chips *(recommend Guittard or Enjoy Life)*

Instructions:

1. Preheat oven to 350 degrees.
2. Grease both loaf pans with vegan butter.
3. In medium mixing bowl, add dry ingredients – all flours / baking soda / salt / sugar / cinnamon and whisk together. Set aside.
4. In large mixing bowl beat the eggs. Then add vanilla, canola oil, and zucchini.
5. Add dry ingredients and mix with rubber spatula until completely combined. Don't overmix.
6. Blend in chocolate chips.
7. Pour batter into 2 pans – distribute evenly. Tap on counter & make sure batter evenly distributed.
8. Bake 50-55 minutes. Use toothpick to test if done. Toothpick should have some clumps but not wet before removing from oven.
9. **Note:** depending on oven – could take between 50-60 minutes. Best to check early so not over-done.

*Try and use all organic ingredients if possible.

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