

Chocolate Marble Zucchini Bread

Ingredients

- flour, unbleached - 400 ml - 1 2/3 cups
- zucchini, grated - 355 ml - 1 1/2 cups
- cane sugar - 315 ml - 1 1/3 cups
- eggs - 100 ml - 2 eggs
- walnuts, chopped - 80 ml - 1/3 cup
- shortening - 80 ml - 1/3 cup
- chocolate chips - 80 ml - 1/3 cup
- water - 80 ml - 1/3 cup
- cocoa powder, unsweetened - 45 ml - 3 tbl
- vanilla extract - 5 ml - 1 tsp
- baking soda - 5 ml - 1 tsp
- pumpkin pie spice - 5 ml - 1 tsp
- salt - 2.5 ml - 1/2 tsp
- baking powder - 1.25 ml - 1/4 tsp

Directions

1. Scrub the zucchini with an abrasive plastic pad reserved for vegetables, and rinse before grating.
2. In a bowl sift together the all purpose flour, baking soda, baking powder, and salt with a wire whisk.
3. In another bowl, cream the shortening with a mixer until fluffy. Add the cane sugar, pumpkin pie spice, vanilla extract, and continue mixing thoroughly.
4. Beat the eggs until frothy in a separate bowl, combine with the creamed shortening. Mix in the zucchini and walnuts. Fold in the flour mixture and combine.
5. Pour half of the batter into another bowl, thoroughly mix in the cocoa powder and chocolate chips.
6. Grease and flour a 9 x 5 x 3 in loaf pan. Pour in the batter one bowl at a time to layer.
7. Bake for 50-60 minutes at 350 degrees F (175 degrees C).
8. Test by inserting a toothpick or knife into the center of the loaf. When withdrawn free of batter, the bread has finished cooking.
9. Transfer to wire racks after 15 minutes. Cool for 20 minutes before serving.

<http://zucchinibreadrecipes.org/chocolate-marble-zucchini-bread/>

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