


Zucchini Bread Recipes

# Chocolate Zucchini Bread With Sour Cream

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|---|---|---|
| **20 min** Prep time | **55 min** Cook time | **1 h 15 min** Total time |
| **8** Servings | **Easy** Difficulty | **American** Cuisine |

## Ingredients

### Wet Ingredients

- [ ] 2 cups grated zucchini (about 2 medium)
- [ ] 1/2 cup sour cream, room temperature
- [ ] 1/2 cup vegetable oil
- [ ] 2 large eggs, room temperature
- [ ] 1 teaspoon vanilla extract

### Dry Ingredients

- [ ] 1 3/4 cups all-purpose flour
- [ ] 1/2 cup unsweetened cocoa powder
- [ ] 1 cup granulated sugar
- [ ] 1 teaspoon baking soda
- [ ] 1/2 teaspoon baking powder
- [ ] 1/2 teaspoon salt
- [ ] 1/2 teaspoon cinnamon

### Optional Add-ins

- [ ] 1 cup chocolate chips
- [ ] 1/2 cup chopped walnuts

## Instructions

1. Preheat your oven to 350°F (175°C). Grease a 9x5 inch loaf pan and line with parchment paper, leaving an overhang on the long sides for easy removal. This little trick has saved me from so many stuck loaves over the years.

2. In a large bowl, whisk together the flour, cocoa powder, sugar, baking soda, baking powder, salt, and cinnamon. Make sure there are no lumps - I like to sift the cocoa powder if it's particularly clumpy. That earthy cocoa scent... it just feels like baking magic.

3. In another bowl, whisk together the sour cream, oil, eggs, and vanilla until smooth. The sour cream might look a bit separated at first, but just keep whisking - it will come together beautifully.

4. Pour the wet ingredients into the dry ingredients and stir gently until just combined. Don't overmix - a few streaks of flour are okay. Fold in the grated zucchini and any optional add-ins. The batter will be thick, but that's perfect.

5. Transfer the batter to your prepared loaf pan and smooth the top. If using, sprinkle extra chocolate chips over the surface. It makes such a pretty presentation when it bakes up.

6. Bake for 50-60 minutes, or until a toothpick inserted in the center comes out with moist crumbs. The top should be domed and spring back when lightly touched. Your kitchen will smell absolutely heavenly by now.

7 Let the bread cool in the pan for 10 minutes, then use the parchment paper to lift it out onto a wire rack to cool completely. I know it's hard to wait, but slicing it warm can make it crumble. The patience is worth it, I promise.

## Nutrition per serving

| 285 kcal | 5 g | 38 g | 14 g |
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| Calories | Protein | Carbs | Fat |

### Tips & notes

- Squeeze excess moisture from grated zucchini if it seems particularly watery
- For extra chocolate intensity, use Dutch-process cocoa powder
- The bread tastes even better the next day as flavors meld
- Freeze individual slices for quick breakfasts or snacks