

Zucchini Bread Recipes

Chocolate Zucchini Loaf Cake Recipe

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

Ingredients

Dry Ingredients

- ▢ 1½ cups all-purpose flour
- ▢ ½ cup unsweetened cocoa powder
- ▢ 1 teaspoon baking soda
- ▢ ½ teaspoon baking powder
- ▢ ½ teaspoon salt
- ▢ 1 teaspoon ground cinnamon

Wet Ingredients

- ▢ 2 large eggs, room temperature
- ▢ ¾ cup vegetable oil
- ▢ ¾ cup granulated sugar
- ▢ ½ cup packed brown sugar
- ▢ 2 teaspoons vanilla extract
- ▢ 2 cups grated zucchini (not drained)
- ▢ ½ cup chopped walnuts or pecans (optional)

Instructions

1. Preheat your oven to 350°F (175°C). Grease a 9x5 inch loaf pan and line it with parchment paper, leaving some overhang for easy removal. This little trick has saved me so many times—no more stuck loaves!

2. In a medium bowl, whisk together the flour, cocoa powder, baking soda, baking powder, salt, and cinnamon. Sift the cocoa if it's lumpy—it makes such a difference in getting that smooth chocolate flavor throughout. I always take the extra minute to do this.

3. In a large bowl, whisk the eggs until they're lightly beaten. Add the oil, both sugars, and vanilla, and whisk until everything is well combined and smooth. The mixture will look glossy and rich already.

4. Stir in the grated zucchini with its liquid. Don't worry if it looks watery—that's exactly what we want. The zucchini moisture is what makes this loaf so incredibly tender.

5. Add the dry ingredients to the wet mixture and stir gently until just combined. A few streaks of flour are fine—overmixing is the enemy of tender baked goods. If you're using nuts, fold them in now.

6. Pour the batter into your prepared pan and smooth the top. Bake for 50-60 minutes, until a toothpick inserted in the center comes out with a few moist crumbs attached. Your kitchen will smell amazing by now.

7 Let the loaf cool in the pan for 15 minutes, then use the parchment paper to lift it out onto a wire rack to cool completely. This patience is hard, I know, but it's worth it for the perfect texture.

Nutrition per serving

280 kcal	5 g	37 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- The loaf is even better the next day as flavors develop
- Freeze slices individually for quick treats
- Double the recipe and freeze one loaf for later
- Add chocolate chips for extra indulgence