

Zucchini Bread Recipes

# Vegan Double Chocolate Zucchini Bread Recipe

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| **20 min**<br>Prep time | **55 min**<br>Cook time | **1 h 15 min**<br>Total time |
| **12**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### For the Flax Eggs

- [ ] 2 tbsp ground flaxseed meal
- [ ] 5 tbsp water

### Dry Ingredients

- [ ] 1 1/2 cups all-purpose flour
- [ ] 1/2 cup unsweetened cocoa powder
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp baking powder
- [ ] 1/2 tsp salt
- [ ] 1/2 tsp ground cinnamon (optional, but lovely)

### Wet Ingredients

- [ ] 1/2 cup melted coconut oil or other neutral oil
- [ ] 1/2 cup granulated sugar
- [ ] 1/2 cup packed light brown sugar
- [ ] 1 tsp vanilla extract

### Fold-Ins

- [ ] 1 1/2 cups shredded zucchini, squeezed of excess moisture
- [ ] 1 cup vegan dark or semi-sweet chocolate chips, plus more for topping

## Instructions

1. Let’s begin by creating a warm and welcoming space for our bread to bake. First, adjust your oven rack to the middle position and preheat it to 350°F (175°C). Next, prepare your vessel. Take a standard 9x5 inch loaf pan and lightly grease it, then line it with parchment paper, allowing some to hang over the sides like little handles. This makes lifting the loaf out later a graceful, easy moment. In a small bowl, whisk together the ground flaxseed meal and water. Set it aside for about 10 minutes to allow it to thicken into a gel. This is your lovely vegan binder at work.

2. Now for the heart of our bread's flavor. In a large mixing bowl, we’ll combine the dry ingredients. Add the all-purpose flour, that gorgeous, dark cocoa powder, baking soda, baking powder, salt, and the optional cinnamon. I really recommend the cinnamon; it adds a subtle warmth that deepens the chocolate flavor without being overpowering. Use a whisk to sift and stir everything together until it's uniform in color and completely free of lumps. This step ensures that the leaveners are evenly distributed, which is key to a perfectly risen loaf.

3 In a separate, medium-sized bowl, it's time to bring the wet ingredients together. Pour in your melted coconut oil, both the granulated and brown sugars, and the vanilla extract. Whisk them together until everything is smooth and well combined. By now, your flax egg mixture should be nicely thickened. Add it to the bowl and give it one final whisk. Now, for the marriage of ingredients. Pour this wet mixture into the large bowl with the dry ingredients. Using a rubber spatula, gently fold everything together just until you no longer see dry streaks of flour. Be careful not to overmix! Finally, gently fold in the shredded, squeezed zucchini and most of the vegan chocolate chips, saving a handful to sprinkle on top. The batter will be wonderfully thick and glossy.

4 Carefully scrape the beautiful, dark batter into your prepared loaf pan, spreading it evenly with your spatula. Sprinkle those reserved chocolate chips over the top. Now, it's time for the oven. Bake for 50 to 60 minutes. The top should look set and a wooden skewer inserted into the center should come out with moist crumbs attached, but no wet batter. Let the loaf cool in the pan on a wire rack for at least 15-20 minutes. This is important for it to set. Then, using your parchment paper handles, lift it out and let it cool completely on the rack before you even think about slicing. This patience will be rewarded with perfect, fudgy slices.

### Nutrition per serving

| 280 kcal | 4 g | 38 g | 14 g |
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| Calories | Protein | Carbs | Fat |

### Tips & notes

- For the absolute fudgiest texture, I sometimes add a tablespoon of dark molasses with the wet ingredients. It deepens the color and adds a wonderful complexity to the flavor profile that complements the chocolate beautifully.
- If you have an abundance of zucchini from the garden, you can shred it, squeeze out the moisture, and freeze it in pre-portioned bags (1 1/2 cups each). Then, just thaw it and it's ready to be baked into this delicious bread anytime you have a craving.
- This bread is a fantastic canvas for other additions. A half cup of chopped walnuts or pecans adds a lovely crunch that contrasts with the soft crumb. If you like this idea, you might get inspiration from this keto zucchini bread for pairing nuts.