

Zucchini Bread with Dark Chocolate



Ingredients:

- 1 1/2 cups whole-wheat flour
- 1 1/2 cups all-purpose
- 1 Tablespoon ground cinnamon
- 1/4 teaspoon freshly grated nutmeg
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2 eggs, room temperature
- 1/3 cup canola oil
- 3/4 cup plain yogurt
- 1/3 cup buttermilk (or regular milk with a splash of vinegar)
- 1 cup brown sugar, firmly packed
- 2 teaspoons pure vanilla extract
- 2 1/2 cups finely grated zucchini
- 4 oz dark chocolate, chunked

Method: Preheat oven to 350°F. Oil a 9×4 inch loaf pan and line with parchment paper. Line a 6-cup muffin tin with papers OR oil a mini loaf pan. In a bowl, sift together dry ingredients and set aside. In a large bowl, beat eggs until foamy; beat in yogurt, buttermilk, oil, sugar, and vanilla. Combine well. Stir in grated zucchini and chopped chocolate. Fold flour mixture into the wet ingredients and stir until combined. Spoon batter into 6 muffin cups (or mini loaf pan) and pour the rest into the 9×4 loaf pan. Bake for approximately 50 minutes. Remove from oven and cool 10 minutes in the pan. Loosen the sides and remove from pan. Cool loaf completely before cutting.