

# Chocolate Chip Zucchini Bread

Make a super chocolatey loaf of zucchini bread!

**Length:** 1.5 hours   **Difficulty:** difficult

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## Ingredients

- 3 eggs
- 2 cups brown sugar
- 2 cups grated zucchini
- 1 cup vegetable oil
- 1 tbsp. Vanilla extract
- 3 cups flour
- 1 tsp. Baking powder
- 1 tsp. Baking soda
- 1 tsp. Salt
- 1 tsp. Allspice seasoning
- 2 tsp. Cinnamon
- 2 cups semisweet chocolate chips

## Materials

- Stand or hand mixer
- Measuring cups and spoons
- Cheese/Vegetable Grater
- Two 5"x9" baking tins
- Baking Paper



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## ACTIVITY INSTRUCTIONS

**(Parental Warning: Oven Use)**

1. Preheat oven to 325 degrees
2. Combine 3 eggs and 2 cups packed brown sugar in a large mixing bowl.
3. Grate 2 cups of zucchini.
4. Add the grated zucchini, 1 cup of vegetable oil, and 1 tablespoon of vanilla extract to the bowl and mix well.
5. Mix in 3 cups flour, 1 teaspoon baking power, 1 teaspoon baking soda, 1 teaspoon salt, 1 teaspoon allspice, and 2 teaspoons cinnamon.
6. Once the batter is thoroughly mixed together, add in 2 cups of semisweet chocolate chips and stir together.
7. Line the bottom of your baking pans with parchment paper and spray them with cooking oil.
8. Divide the batter evenly between the two pans.
9. Bake for 1 hour.
10. Once the loaves are done baking, let them cool in the pan for 10 minutes,
11. After they've cooled for ten minutes, loosen the edges of the loaves with a knife and then flip them out over a cooling rack to let them finish cooling.
12. Enjoy!