



Zucchini Chocolate Chip Bread

1 cup zucchini shredded and squeezed dry
1/2 cup chocolate chips
1 1/4 cups flour
3/4 cup sugar
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
2 eggs
1/2 cup vegetable oil
1/2 cup plain yogurt
1 teaspoon vanilla

Preheat the oven to 350 degrees F.

Lightly butter one 9-by-5-inch loaf pan or three 6-by-3-inch mini pans.

In a medium bowl combine flour, sugar, baking powder, salt, baking soda, cinnamon, nutmeg.
Stir in chocolate chips.

In a medium bowl, whisk eggs, vegetable oil, yogurt, vanilla. Stir zucchini into the egg mixture, then fold into the dry mixture until just combined.

Spread the batter in the prepared pan(s).

Bake until a toothpick inserted into the center comes out clean, about 55 minutes for a standard loaf.

Cool 30 minutes in the pan(s) on a rack, then turn out onto the rack to cool completely