

Chocolate Zucchini Bread

2½ cups all-purpose flour
½ cup unsweetened cocoa
1 teaspoon baking soda
1 teaspoon ground cinnamon
¼ teaspoon baking powder
2 cups sugar
3 eggs
1/3 cup canola oil
2 tablespoons water
1 teaspoon vanilla
2 ½ cups shredded zucchini

Coat two 4 x 8 or 5 x 9 inch loaf pans with nonstick spray.

In a medium bowl, use electric mixer set at medium speed to beat sugar, egg, oil, water and vanilla until well blended. Stir in zucchini.

Add dry ingredients and stir until moistened. Divide batter between pans.

Bake 50 – 60 minutes at 350 degrees (bake until toothpick inserted near center comes out clean).