



Chocolate Zucchini Bread

Adapted from Eating Well

- 1/2 cup white whole-wheat flour
- 1/2 cup whole-wheat flour
- 2 tablespoons unsweetened cocoa, preferably Dutch-process
- 1/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 teaspoon cinnamon
- 1 large egg + 1 large egg white, lightly beaten
- 3/4 cups sugar
- 1/4 cup unsweetened applesauce
- 2 tablespoons sour cream
- 2 tablespoons canola oil
- 1/2 teaspoon vanilla extract
- 1/2 ounce bittersweet chocolate, melted
- 1 heaping cup grated zucchini (1 small to medium)
- 1 ounce bittersweet chocolate, chopped

Preheat oven to 325°F. Coat a loaf pan with cooking spray.

Whisk white whole-wheat flour, whole-wheat flour, cocoa, baking powder, baking soda, salt and cinnamon in a large bowl.

Whisk eggs, sugar, applesauce, sour cream, oil, vanilla and melted chocolate in another large bowl until blended. Add to the dry ingredients and stir with a rubber spatula until just combined. Fold in zucchini and chopped chocolate. Spoon the batter into the prepared pan, smoothing the tops.

Bake the loaves 55 to 60 minutes, or until a skewer inserted in the center comes out clean. Let cool in pans on a wire rack for 10 minutes. Invert onto rack and cool completely.

via the kitchen sink

<http://ourkitchensink.wordpress.com/2008/07/09/identity-crisis-er-crisis/>