

Chocolate Zucchini Bread *(attributed to Margaret Israel)*

Ingredients

2 cups grated zucchini	3 cups flour
1 ½ cups oil	1 teaspoon cinnamon
4 eggs	1 teaspoon salt
3 cups sugar	1 teaspoon baking soda
2 teaspoons vanilla	1 ½ teaspoons baking powder
2 ounces chocolate squares, melted	1 cup chopped pecans

Instructions

1. Beat eggs and sugar in a large mixing bowl.
2. Add grated zucchini and melted chocolate; mix well.
3. In a separate bowl, combine flour, cinnamon, salt, baking soda, and baking powder.
4. Gradually add the dry ingredients to the zucchini mixture.
5. Stir in chopped pecans.
6. Grease and flour two loaf pans. Fill with batter.
7. Bake at 350°F for 55–60 minutes, or until a toothpick inserted in the center comes out clean.

