

Chocolate Chip Zucchini Quick Bread

<https://moneysmartfamily.com/money-saving-tips/bread-recipes-family-favorites/#zucchini>



If you or someone you know has a garden and grows zucchini, you might need a recipe to use up the abundance that you'll have. This is our absolutely favorite quick bread recipe, so moist and easy, not a crumb will be left.

Watch it come hot and steamy out of the oven . . . it's hard to resist!

Ingredients:

- 2 Eggs
- 2 Cups Sugar
- 1 Cup Oil
- 3 Cups White Flour
- 2 Cups Shredded Zucchini
- 1/2 Cup Sour Cream or Plain Yogurt
- 1 tsp Vanilla
- 1 tsp Cinnamon
- 1 tsp Baking Powder
- 1 tsp Baking Soda
- 1/4 Cup Water
- 1 Cup Chocolate Chips (don't mix too long or chips will get crushed)

Directions:

Mix ingredients in the order written above. Pour into large, greased loaf pan or muffin tins. Preheat oven to 350°. Cook for 25 minutes for muffins or 45 minutes for bread. Poke toothpick into the bread to check if it is fully cooked. It's done when the toothpick comes out clean. Makes one large loaf or 2 dozen muffins. The muffins are great for lunch boxes or healthy snacks. This recipe can easily be doubled.