CINNAMON SPICED ZUCCHINI CHOCOLATE CHIP BREAD

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 1 loaf

1 ½ cups all-purpose four

½ teaspoon baking powder

½ teaspoon baking soda

½ teaspoon salt

2 teaspoons ground cinnamon

¼ teaspoon ground nutmeg

Optional ½ cup semi-sweet chocolate chips, chopped nuts or raisins

½ cup vegetable oil (or melted coconut oil)

½ cup packed light or dark brown sugar

½ cup granulated sugar

1 large egg, at room temperature

2 teaspoons pure vanilla extract

1 cup shredded zucchini (about 1 medium)

**Directions:**

* Preheat the oven to 350 degrees F
* Grease a 9 x 5 or 8 x 4 inch loaf pan
* Whisk the four, baking powder, baking soda, salt, cinnamon, nutmeg, and, if using, chocolate chips, nuts or raisins together in a large bowl until thoroughly combined and set aside
* In a medium bowl. Whisk the oil, brown sugar, granulated sugar, egg, vanilla, and zucchini together until combined
* Pour the wet ingredients into the dry ingredients
* Gently whisk until “just” combined – do not overmix – the batter will be semi-thick
* Spread the batter into prepared loaf pan
* Bake for 45 – 55 minutes – the bread will be done when a toothpick inserted in the center comes out mostly clean with zero raw batter
* Remove the bread from the oven and set on a wire rack
* Allow to cool completely before slicing
* Cover and store leftover bread at room temperature for up to 3 – 4 days or in the refrigerator for up to a week