

Zucchini Bread with Dark Chocolate Chips

What You Need

- 1 cup finely grated zucchini, 2 small or 1 medium
- 1¾ cups all-purpose einkorn flour
- 1¾ tsp. baking powder
- ¾ tsp. baking soda
- ½ tsp. cinnamon
- ¼ tsp. salt
- 2 large flax eggs (2 tablespoons of flaxseed meal mixed with 6 tablespoons of water, let it sit for 15 minutes until it thickens)
- ¼ cup date sugar
- ½ tsp vanilla extract
- 2-3 tbsp. unsweetened applesauce
- ¼ cup vegan butter
- ¾ cup vegan dark chocolate

*Optional: ¼ cup toasted nuts and seeds mixture (pumpkin and sunflower seeds, almonds, almonds, and hemp seeds toasted and sprinkled on top of bread prior to baking.

How To make

1 Preheat oven to 375°F. In a medium bowl, sift together flour, baking powder, baking soda, cinnamon, and salt; set aside. In a small bowl combine flax meal and water.; set aside.

In a large bowl, beat together flax eggs, date sugar, applesauce, vanilla, and melted vegan butter. Stir in grated zucchini. Add the flour mixture into the wet ingredients until combined. Do not over mix.

2 Next up are the chocolate chips. Use your favorite dark chocolate bar. Simply chop half of it into small pieces no bigger than chip size. Or you can buy vegan chocolate chips of your choice. Mix in chocolate chips. You can also cut the batter in half and add chocolate chips to half the batter so the loaf pan is half and half, plain and chocolate chips.

3 Lightly "butter" a 9"×5" inch loaf pan, then pour in batter. Bake for 50-55 minutes or until a toothpick tester comes out clean.

Transfer to a cooling rack and cool before serving.