

## From the kitchen of: **Cindy Haynes**

associate professor horticulture (courtesy Paula Deen, Food Network)

Read about Cindy at [www.ag.iastate.edu/stories](http://www.ag.iastate.edu/stories)



### *Chocolate Chip Zucchini Bread*

#### INGREDIENTS:

3 cups all-purpose flour

½ teaspoon baking powder

1 teaspoon salt

½ teaspoon ground cinnamon

½ teaspoon ground nutmeg

1 teaspoon baking soda

3 eggs

2 cups white sugar

1 cup vegetable oil

2 teaspoons vanilla extract

2 cups grated zucchini

1 cup chopped pecans

1 cup semisweet chocolate chips

1 tablespoon orange zest

Whipped cream, for serving

Zucchini ribbons, for serving

**DIRECTIONS:** Preheat oven at 350°F. Grease two 9" x 5" loaf pans. Sift together flour, baking powder, salt, spices, and baking soda. In a large bowl, beat eggs until light and fluffy. Add sugar and continue beating until well blended. Stir in oil, vanilla, zucchini, pecans, chocolate chips, and orange zest. Stir in sifted ingredients. Pour into prepared loaf pans. Bake for 50 minutes, or until a skewer inserted in the middle comes out clean. Remove loaves from pans and cool. Chill before slicing. Makes two loaves.

*"I substitute half the flour with whole wheat flour and I use dark chocolate chips instead of semi-sweet chocolate chips."*