



Rural Mom's Zucchini Bread

- 1 1/2 cups zucchini, grated (one medium size zucchini will yield about 1 1/2 cups)
- 1 cup sugar
- 1/4 cup dark brown sugar
- 1/2 cup vegetable oil
- 2 eggs
- 1 1/2 cups all-purpose flour
- 1/2 teaspoon cinnamon, ground
- 1/4 teaspoon salt
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon pure vanilla extract
- 1/2 cup of dark chocolate morsels
- 1/2 cup of black walnuts, chopped

1. Preheat oven to 350 degrees Fahrenheit.
2. In a large mixing bowl, add zucchini, sugar, brown sugar, vanilla, eggs, and oil. Stir until all ingredients are fully combined.
3. In a medium mixing bowl, add flour, cinnamon, baking powder, baking soda, and salt. Stir to distribute ingredients evenly.
4. Add dry ingredients to wet ingredients in the large mixing bowl. Stir until dry ingredients are fully moistened and incorporated with the wet ingredients.
5. Ready your 9x5-inch loaf pan (or mini loaf pan) by buttering all sides or spraying with cooking spray (whichever is your preferred method.)
6. Add black walnuts and chocolate chips to bread mix, stir gently to evenly distribute throughout the batter. Pour the batter into the loaf pan (or divide evenly into mini-loaf pans.)
7. Bake bread for 45 minutes. (If using mini-loaf pans, set timer for 30 minutes.) Bake until fully set and lightly browned.
8. When bread is fully baked, remove from oven. Place on cooling rack and cool for 5 minutes.
9. Remove bread from pan and continuing cooling on cooling rack for 20 minutes.
10. Slice, serve and enjoy! Store remaining bread in refrigerator for up to 1 week.