

Chocolate & Zucchini Loaf

Bialik College Kitchen Garden Program



Equipment:

- grater
- mixing bowl
- wooden spoon
- whisk
- sifter
- spatula
- loaf tin
- metric measuring spoons & cups

Ingredients:

- ½ cup caster sugar
- ½ cup firmly packed brown sugar
- ½ cup rice bran oil
- 1 teaspoon vanilla extract
- 2 eggs
- pinch salt
- ½ teaspoon cinnamon
- ½ cup cocoa powder
- 1 cup plain flour
- ½ teaspoon baking powder
- 1 teaspoon bicarbonate soda
- 1 ½ cups firmly packed grated zucchini (about 4 small)

Method:

1. Preheat oven to 180C
2. Grease and line a loaf tin with baking paper.
3. Place the sugars, oil, vanilla, eggs, salt & cinnamon in a mixing bowl. Whisk together until combined.
4. Sift the cocoa powder, plain flour, baking powder and bicarb soda into a bowl.
5. Using a spatula, fold the dry mixture into the wet mixture until just combined. Add the grated zucchini and stir through.
6. Pour mixture into the prepared loaf tin and bake for 50-60 minutes.