Chocolate Walnut Zucchini Loaf

Makes 1 large loaf
- 2 cups shredded, unpeeled zucchini
- 1 2/3 cups all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1 teaspoon salt
- 3/4 teaspoon baking soda
- 1/2 teaspoon baking powder
- 2 large eggs
- 1/4 cup melted butter
- 1/4 cup canola or olive oil
- 3/4 cup granulated sugar
- 1 teaspoon vanilla
- 3/4 cup walnuts, coarsely chopped

1. Adjust an oven rack to the center position and set the oven at 350 degrees. Grease an 8 1/2-by-4 1/2-inch loaf pan, and line the bottom and 2 long sides with a piece of parchment paper cut to fit so that it overhangs the top edge by 1 inch.
2. Spread the zucchini between two layers of paper towels. Gently press and let sit while you assemble the batter.
3. In a bowl, whisk the flour, cocoa powder, salt, baking soda, and baking powder until blended.
4. In a mixing bowl, whisk the eggs, melted butter, oil, sugar, and vanilla until blended.
5. Add the dry ingredients to the bowl and stir to blend them. Fold in the zucchini and walnuts.
6. Spoon the batter into the prepared pan and smooth the top with the back of a spoon.
7. Bake for 65 to 75 minutes, or until a toothpick inserted into the center of the loaf comes out clean.
8. Let cool for 15 minutes and remove the loaf from the pan. Let cool completely on a wire rack before slicing.

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