

I made them in a pan not a loaf and I only baked for 45 minutes because I was in a rush.... they were very very fudgy – not bread like at all but they might have been if I cooked them longer....

(I used 1 zucchini & 2 yellow squash because that's what I had on hand & wanted to use them up – they were small to mediumish)

2 medium-large zucchini
2 eggs
1/2 cup butter
2/3 cup sugar
1 teaspoon vanilla
2/3 cup flour
2/3 cup unsweetened cocoa
1/4 teaspoon salt
2/3 teaspoon baking soda
1/3 teaspoon nutmeg
1/3 teaspoon cinnamon
2/3 cup chocolate chips

Steam medium-large zucchini until mushy. Purée in blender (do not strain) Cool to at least room temperature (cooling can be speeded up by placing purée in freezer for about 20 minutes, covered.) Set aside.

Separate eggs: Beat whites until fluffy, yolks until lemony. Set aside.

Cream together butter with sugar. Beat in egg yolks and vanilla until very smooth. Set mixture aside.

Sift together flour, unsweetened cocoa, salt, baking soda, nutmeg and cinnamon.

Mix dry ingredients into butter mixture. Fold in cool zucchini purée. Stir in chocolate chips. Fold in egg whites.

Bake in greased, floured loaf pan at 350 degrees for one hour, until bread stands away slightly from edges of pan.