



Chocolate Chip Zucchini Bread

Chocolate Chip Zucchini Bread is nutritious, moist, delicious, and freezer-friendly! The aroma alone will leave your mouth watering. I tested this healthier sweet bread recipe over and over until I got it right. My family can't get enough!

★★★★★ 5 from 1 vote

Yield: 10 slices

Prep Time: 15 mins	Cook Time: 55 mins	Total Time: 1 hr 10 mins
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INGREDIENTS

- ☐ 2 cups [white whole wheat flour](#) (sub: 1 cup all purpose flour + 1 cup whole wheat flour)
- ☐ 1 teaspoon baking powder
- ☐ 1/2 teaspoon baking soda
- ☐ 1 1/2 teaspoons ground cinnamon
- ☐ 1/2 teaspoon salt
- ☐ 1/3 cup [avocado oil](#) (sub: melted, cooled coconut oil)
- ☐ 1/2 cup honey
- ☐ 2 large eggs
- ☐ 1/2 cup milk (any kind will work)
- ☐ 2 teaspoons pure vanilla extract
- ☐ 1 1/2 cups zucchini (grated and make sure to squeeze all excess moisture out; about 1 medium zucchini)
- ☐ 1/2 cup mini chocolate chips

INSTRUCTIONS

- 1. Prep:** Move a rack to the very center of the oven. Preheat oven to 350°F. Spray a metal or glass loaf pan with cooking spray. *Tip: Drape parchment paper over the long sides of the pan, pressing it against the bottom and sides so it sticks to the cooking spray. This helps to remove the loaf later.*
- 2. Dry Ingredients:** To a large mixing bowl, add the flour, baking powder, baking soda, ground cinnamon, and salt. Whisk until combined.
- 3. Wet Ingredients:** In a small mixing bowl or glass measuring cup, whisk together the avocado oil, honey, eggs, milk, and vanilla.
- 4. Combine:** Add the wet mixture to the dry mixture and stir briefly just until it starts to come together as a batter (it's important to not over mix). Sprinkle in the zucchini, making sure there are no clumps. Add the chocolate chips. Stir just until the add-ins are distributed evenly throughout the batter (again, don't over mix). Add to the loaf pan.
- 5. Bake and Cool:** Bake for 50-60 minutes, depending on your pan size and type*. Start checking it at 50 minutes but expect that it will be done between 55-60 minutes. The bread is done when a toothpick inserted into the middle comes out mostly clean (a few crumbs are fine). Place on a cooling rack and let cool for at least 10 minutes. Use a bread knife to loosen the sides of the bread from the pan and remove to the cooling rack. Serve slices with a little butter on top, if desired.

FREEZER INSTRUCTIONS

Freeze For Later: Bake and completely cool the bread. Wrap tightly in several layers of plastic wrap and/or foil or place in a gallon size freezer bag, squeezing out any excess air. Alternately, slice the bread into pieces and wrap each piece in plastic wrap and then place in a freezer bag. Freeze.

Prepare From Frozen: Thaw on the counter or in the fridge. Warm slices in the microwave briefly, if desired.

NOTES/TIPS

- *In multiple tests, my wider metal pan took 55 minutes and my narrower glass pan nearly 60 minutes.
- **How to Make Muffins:** Try a very similar recipe in muffin form by making these [Zucchini Chocolate Chip Muffins](#) instead.
- If you have extra zucchini that you can't use up, go ahead and shred it and [freeze it using these instructions!](#)
- **Gluten-Free Version:** Use a 1:1 gluten-free baking flour in place of all the wheat flour.
- **Dairy-Free Version:** Use plain non-dairy milk (like almond milk) and dairy-free chocolate chips, like Enjoy Life brand.

NUTRITION

Serving: 1 slice | **Calories:** 269 kcal (13%) | **Carbohydrates:** 39 g (13%) | **Protein:** 6 g (12%) | **Fat:** 11 g (17%) | **Cholesterol:** 40 mg (13%) | **Sodium:** 241 mg (10%) | **Fiber:** 3 g (13%) | **Sugar:** 21 g (23%)

If you make this, please leave a review and rating letting us know how you liked this recipe!

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