

ZUCCHINI CHOCOLATE CHIP BREAD

Ingredients

1 ½ cups flour	2 eggs
½ tsp salt	½ cup vegetable oil
½ tsp baking soda	1 cup sugar
½ tsp baking powder	2 tsp vanilla extract
1 tsp cinnamon	1 ½ cups grated zucchini

Directions

1. Preheat oven to 325 degrees. Spray 9x5 loaf pan; flour well.
2. Combine flour, salt, baking soda, baking powder, and cinnamon; mix well.
3. Whisk together eggs, oil, vanilla, and sugar; add dry ingredients.
4. Add zucchini; mix well.
5. Bake for 45 to 50 minutes. Let cool 15 minutes.