Chocolate Chip Zucchini Bread

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Chocolate Chip Zucchini Bread

INGREDIENTS:
3 cups all-purpose flour
1 cup vegetable oil
½ teaspoon baking powder
2 teaspoons vanilla extract
1 teaspoon salt
2 cups grated zucchini
½ teaspoon ground cinnamon
1 cup chopped pecans
½ teaspoon ground nutmeg
1 cup semisweet chocolate chips
1 teaspoon baking soda
1 tablespoon orange zest
3 eggs
Whipped cream, for serving
2 cups white sugar
Zucchini ribbons, for serving

DIRECTIONS: Preheat oven at 350°F. Grease two 9” x 5” loaf pans. Sift together flour, baking powder, salt, spices, and baking soda. In a large bowl, beat eggs until light and fluffy. Add sugar and continue beating until well blended. Stir in oil, vanilla, zucchini, pecans, chocolate chips, and orange zest. Stir in sifted ingredients. Pour into prepared loaf pans. Bake for 50 minutes, or until a skewer inserted in the middle comes out clean. Remove loaves from pans and cool. Chill before slicing. Makes two loaves.

“I substitute half the flour with whole wheat flour and I use dark chocolate chips instead of semi-sweet chocolate chips.”