Chocolate Zucchini Bread I

Ingredients

- 2 (1 ounce) squares unsweetened chocolate
- 3 eggs
- 2 cups white sugar
- 1 cup vegetable oil
- 2 cups grated zucchini
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 3/4 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9×5 inch loaf pans. In a microwave-safe bowl, microwave chocolate until melted. Stir occasionally until chocolate is smooth.

In a large bowl, combine eggs, sugar, oil, grated zucchini, vanilla and chocolate; beat well. Stir in the flour baking

soda, salt and cinnamon. Fold in the chocolate chips. Pour batter into prepared loaf pans.

Bake in preheated oven for 60 to 70 minutes, or until a toothpick inserted into the center of a loaf comes out clean.