

Nutella Glazed Chocolate Zucchini Bread

Equipment

- 8×4 loaf pans

Ingredients

- 3 cups all-purpose flour
- 3/4 cup granulated sugar
- 3/4 cup light brown sugar
- 1/3 cup unsweetened cocoa
- 1 1/2 teaspoons baking powder
- 3/4 teaspoon baking soda
- 1/2 teaspoon salt
- 3 large eggs
- 3 cups shredded zucchini 2 medium to large zucchini
- 1/4 cup Nutella hazelnut spread
- 1 cup vegetable oil
- 1 teaspoon vanilla extract
- 1 cup mini semisweet chocolate chips

Nutella Glaze:

- 1 cup powdered sugar
- 2 tablespoons unsweetened cocoa
- 1 tablespoon half and half or whole milk plus 1 or 2 teaspoons, if needed
- 1 tablespoon Nutella hazelnut spread
- 2 tablespoons chopped toasted hazelnuts or pecans (optional)

Instructions

- Preheat oven to 350°
- Lightly grease two 8×4 or 9×5 loaf pans with cooking spray, baking spray, butter, or shortening.
- In a large paper plate or medium bowl, whisk together flour, sugars, cocoa, baking soda, baking powder, and salt. I like to use a large, rimmed paper plate for the dry ingredients so I only have to wash one bowl.
- Whisk eggs or stir with a fork in a large bowl. No mixer needed for this recipe.
- Press zucchini between paper towels to pat dry, then add to the eggs in the bowl. Add Nutella, oil and vanilla and stir well. Add mini chocolate chips and stir well.
- Add dry ingredients to the zucchini mixture and stir until dry ingredients are moistened. Spoon batter into the prepared 8×4-inch loaf pans or two 9×5 loafpans. Bake for 45 minutes for the 8×4 loaf pans and 40 to 45 minutes for the 9×5 pans or until a toothpick inserted in the center comes out almost clean. Let cool 15 minutes in the pan on a wire rack.
- Remove bread from pan and let cool completely on a wire rack.

Nutella Glaze

- Combine powdered sugar and cocoa in a medium bowl, making sure there are no lumps remaining. Gradually stir in the half and half or milk until smooth. Add Nutella spread and stir until smooth.
- Spoon glaze over bread, allowing it to drip over the sides; sprinkle
- with hazelnuts, if desired. Let stand 15 minutes before serving for the glaze to set.

Notes

The loaves baked in 9×5 loaf pans will not be as tall and rounded on the top as the 8×4 loaf pans but tastes just the same! Shortcuts: Use baking spray that contains flour in the spray if you typically grease and flour your pans. I like to use a paper plate to combine all the dry ingredients because you can bend it to direct it into the bowl without spilling it and also there's the fewer dishes to wash!