

Hidden Zucchini and Chocolate Loaf



The secret addition of zucchini in this delicious banana chocolate loaf makes it not only nutritious and kid friendly, but extra fudgy too.

Ingredients

2-3 zucchinis, grated

2 bananas, mashed

⅓ cup light extra virgin olive oil

½ cup Community Co Honey

2 large Community Co Free Range Eggs, beaten

2 cups whole wheat flour

¼ cup unsweetened cocoa

2 tsp baking powder

1½ tsp baking soda

100g dark chocolate

Method:

1. Preheat your oven to 170°C fan force.
2. Oil a loaf tin and line it with baking paper.
3. Grate the zucchinis, then squeeze out the water using a paper towel, or clean tea towel. This should give you about 1½ cups of grated zucchini.
4. Whisk flour, cocoa, baking powder and baking soda in a mixing bowl, set aside.
5. Stir all the wet ingredients together in another bowl.
6. Fold the dry mixture into the wet mixture until just combined.
7. Spread over the baking tin and place in the oven for approx. 60 minutes.
8. Cool for 20 minutes before slicing.