



Double-Chocolate Zucchini Bread

READY IN



180 min.

SERVINGS



16

CALORIES



220 kcal

MORNING MEAL

BRUNCH

BREAKFAST

DESSERT

Ingredients

- 1 box chocolate cake mix
- 3 eggs
- 1.5 cups zucchini shredded
- 3 teaspoons vanilla
- 1 tablespoon ground cinnamon
- 1 tablespoon butter melted
- 0.5 cup granulated sugar
- 0.5 cup semisweet chocolate chips miniature
- 0.5 cup powdered sugar

Equipment

- bowl
- oven
- knife
- loaf pan
- hand mixer
- cutting board

Directions

- Heat oven to 350°F. Generously spray 2 (8x4-inch) loaf pans with cooking spray.
- In large bowl, beat cake mix, eggs, zucchini, vanilla, cinnamon, melted butter and granulated sugar with electric mixer on medium speed until blended, or mix with spoon. Stir in chocolate chips. Divide batter between pans.
- Bake 45 to 50 minutes or until center of loaf springs back when touched. Run knife around sides of pans to loosen; cool completely, about 2 hours.
- Remove from pans to cutting board.
- Sprinkle with powdered sugar.
- Cut each loaf into 8 slices.

Nutrition Facts



PROTEIN 5.7% **FAT 33.91%** **CARBS 60.39%**

Properties

Glycemic Index:8.76, Glycemic Load:4.41, Inflammation Score:-2, Nutrition Score:5.1817391126052%

Flavonoids

Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

Nutrients (% of daily need)

Calories: 220.46kcal (11.02%), Fat: 8.6g (13.23%), Saturated Fat: 3.23g (20.19%), Carbohydrates: 34.47g (11.49%),
Net Carbohydrates: 32.85g (11.95%), Sugar: 23.39g (25.99%), Cholesterol: 33.01mg (11%), Sodium: 242.02mg

(10.52%), Alcohol: 0.26g (100%), Alcohol %: 0.49% (100%), Caffeine: 9.33mg (3.11%), Protein: 3.25g (6.51%), Manganese: 0.27mg (13.53%), Phosphorus: 113.45mg (11.35%), Copper: 0.22mg (10.77%), Iron: 1.92mg (10.65%), Selenium: 6.61µg (9.44%), Magnesium: 29.19mg (7.3%), Fiber: 1.62g (6.48%), Folate: 23.46µg (5.87%), Vitamin B2: 0.1mg (5.8%), Calcium: 56.97mg (5.7%), Potassium: 176.42mg (5.04%), Vitamin B1: 0.06mg (3.8%), Zinc: 0.57mg (3.78%), Vitamin E: 0.48mg (3.17%), Vitamin B3: 0.56mg (2.81%), Vitamin C: 2.1mg (2.55%), Vitamin B6: 0.05mg (2.35%), Vitamin K: 2.3µg (2.19%), Vitamin B5: 0.21mg (2.12%), Vitamin A: 95.65IU (1.91%), Vitamin B12: 0.09µg (1.47%), Vitamin D: 0.17µg (1.1%)