

CHOC CHIP ZUCCHINI BREAD

1/2 cup (140g) greek yoghurt

1/3 cup (80g) melted coconut oil

1 tsp vanilla extract

1 egg

1/2 cup raw sugar or honey

1 cup grated zucchini

190 g plain flour

1/2 tsp bi-carb soda

1/2 tsp baking powder

1/2 tsp salt

3/4 cup (130g) chocolate chips



Preheat oven to 180 degrees. Grease a 23cm X 13cm (approx) loaf tin and set aside.

Place the Greek yoghurt, coconut oil, vanilla extract, egg, sugar or honey and grated zucchini into a large bowl. Whisk together well and then set aside.

In a separate bowl, sift together the flour, bi-carb soda, baking powder and salt. Fold the flour mixture and the chocolate chips gently through the zucchini mixture.

Bake for 40 minutes (check after 30). The bread is ready when a skewer inserted into the middle comes out clean. Allow to cool before slicing.

Source: bakeplaysmile.com