



## Easy Spiced Zucchini Bread

### Ingredients:

Nonstick cooking spray  
1 large Zucchini  
1 C Light-Brown Sugar  
2 T Granulated Sugar  
2/3 C Vegetable Oil  
2 t Vanilla Extract  
2 Large Eggs  
1 ½ C All-Purpose Flour  
½ t Baking Powder  
½ t Baking Soda  
1 ½ t Ground Cinnamon  
¾ t Ground Nutmeg  
¼ t Ground Ginger  
1/8 t Ground Cloves  
½ C Chocolate Chips  
¼ C Sour Cream  
¾ t Salt  
Optional: 1 C of diced Walnuts or Pecans

### Directions:

Preheat oven to 350 degrees.  
Coat a 9"x5"x3" inch loaf pan with cooking spray and set aside.  
Grate zucchini on the large holes of a box grater (to yield 1 ¾ C) set aside.  
In a large bowl, whisk together sugars, oil, vanilla and eggs.

In a small bowl, sift together flour, baking powder, baking soda, cinnamon, nutmeg, ginger, cloves, and salt. Add flour mixture to egg mixture and stir to combine well.

Stir in the grated zucchini and chocolate chips. (If you love nuts, add a cup of diced walnuts or pecans)

Pour batter into the pan, spreading evenly. Bake for 50 minutes or until a toothpick inserted in center of loaf comes out clean. Cool completely before slicing.