

Chocolate Zucchini Bread

Culinary Concoctions by Peabody (blog)



Tender from the buttermilk, and nicely chocolaty too.

- 3/4 cup unsalted butter, at room temperature
- 4 ounces bittersweet chocolate, chopped
- 1 cup granulated sugar
- 1/2 cup light brown sugar
- 1 1/2 cups zucchini, shredded unpeeled
- 3 large eggs
- 1/3 cup mascarpone cheese
- 1/3 cup buttermilk
- 1 tsp vanilla extract
- 1/2 tsp ground cinnamon
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/8 tsp salt
- 2 cups all-purpose flour

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Servings: 16

1. Heat oven to 350°.
2. Melt together butter and chocolate over medium heat in a double boiler. When melted remove from heat. Mix in mascarpone cheese until it melts in with the chocolate mixture. (I placed my metal Kitchen Aid bowl on top of a simmering pot of water and just melted the mixture right in the bowl; then the bowl went directly into my stand mixer without dirtying another pot.)
3. Place mixture into a bowl of an electric mixer fitted with paddle attachment. Mix in sugars, zucchini, eggs and vanilla on low speed until well combined.
4. In a large bowl sift together the flour, baking soda, baking powder, cinnamon and salt. Add half of the dry ingredients to the mixer bowl. Then add the buttermilk. Then add the remaining dry ingredients.
5. Spoon batter into 2 greased and floured 8x4-inch loaf pans. Bake for 35 to 45 minutes (about 20-25 minutes for mini loaves) or until toothpick inserted in center comes out clean. If you use an instant read thermometer, bake until the very center (toward the top) is 200°. The last part of this bread to finish baking is that center portion, inside the ridge crack. Cool 10 minutes on a wire rack. Remove from pans and continue to cool on wire rack.

Per Serving (excluding unknown items): 265 Calories; 15g Fat (48.1% calories from fat); 4g Protein; 32g Carbohydrate; 2g Dietary Fiber; 66mg Cholesterol; 111mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 3 Fat; 1 Other Carbohydrates.