

CAROB CHIP ZUCCHINI BREAD

INGREDIENTS

1 1/4 cups all-purpose flour
1 1/4 cups whole-wheat flour
2 teaspoons baking soda
1/2 teaspoon salt
1/4 cup (1/2 stick) butter, softened to room temperature
3/4 cup granulated sugar
3/4 cup packed brown sugar
4 large eggs
3/4 cup vegetable oil
1 teaspoon vanilla extract
3 medium (about 1 lb.) zucchini, shredded (about 3 cups)
2 cups carob chips

DIRECTIONS

Preheat oven to 350F. Grease and flour two 8 x 4-inch loaf pans.

Combine all-purpose flour, whole-wheat flour, baking soda and salt in medium bowl. In the work bowl of your stand mixer, beat butter, granulated sugar and brown sugar until well combined. Add eggs one at a time, beating well after each addition. Beat in oil and vanilla extract. Stir in flour mixture just until moistened. Fold in zucchini and carob chips. Divide mixture between loaf pans.

Bake for 60 to 70 minutes or until wooden pick inserted in centers comes out clean. Cool in pans on wire racks for 10 minutes. Run knife around the edges of pans. Remove from pans; cool completely on wire racks.