

ZUCCHINI BREAD WITH PISTACHIOS AND CHOCOLATE CHUNKS

INGREDIENTS

1 1/2 cups all purpose flour
1 teaspoon cinnamon
1/2 teaspoon cardamom
1/4 teaspoon nutmeg
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
zest of an orange
1 1/4 cups grated zucchini (about 1 medium sized zucchini)
1 large egg
1/2 cup plain yogurt
1/4 cup melted unsalted butter
1/4 cup orange juice
1/2 packed cup brown sugar
1 teaspoon vanilla
1 teaspoon almond extract
1/2 cup semi-sweet chocolate chunks
1/4 cup pistachios, chopped

DIRECTIONS

Preheat the oven to 350F. Line a 9 x 5 inch loaf with parchment paper and generously spray with cooking spray.

Place the flour, spices, baking soda, baking powder, salt and orange zest in a medium mixing bowl. Using a balloon whisk, vigorously stir the dry ingredients together until they are mixed and uniform in color. Add the zucchini to the dry ingredients and toss to coat.

Place the egg, yogurt, melted butter, orange juice, sugar, vanilla and almond extract in a large mixing bowl. Beat with a fork (or whisk) until smooth, with all the ingredients incorporated. Add the dry ingredients to the bowl and fold together, until just combined – don't over mix. Add the chopped chocolate chips and pistachios to the batter and fold to incorporate. You should have the chocolate and pistachios evenly distributed and there should be no more pockets of dry ingredients, but again do not over mix. Fold until just incorporated.

Fill the prepared pan. Bake for 40 to 45 minutes or until a toothpick inserted in the middle of the loaves comes out clean. Let cool in the pan for 15 minutes before removing and cooling completely on wire rack.