

## Gluten Free Vegan Chocolate Zucchini Bread

from <http://www.vegancraftastic.blogspot.com/>

*makes 15 cupcake sized breads (I used a cupcake tin that holds 12 and poured the extra batter into a mini loaf pan)*

Ingredients:

1 1/2 cups zucchini, washed and finely grated  
1 cup [Bob's Red Mill all purpose gluten free baking flour](#)  
1/2 cup cocoa powder  
1 tsp. baking soda  
1/4 tsp. baking powder  
1/4 tsp. salt  
1/2 tsp. cinnamon  
1/2 cup apple sauce **or** canola oil (I prefer them with apple sauce but they're a bit more moist with the oil)  
1/2 cup sugar  
1/2 cup light brown sugar, packed  
3 tsp. [Ener-G egg replacer](#) mixed with 4 Tbs. cold water  
1 tsp. vanilla extract  
1/2 cup chocolate chips (I prefer [Enjoy Life's chips](#))

Preheat oven to 350 degrees F and line your cupcake tin with papers.

In a large bowl, combine "flour," cocoa powder, baking soda, baking powder, salt, and cinnamon.

In a medium bowl, combine all other ingredients except the chocolate chips.

Combine both bowl's worth of ingredients and then add in the chocolate chips.

Fill the cupcake papers almost full with batter - leave about 1/2" of space from the top.

Bake for 25-30 minutes or until a toothpick inserted in the middle comes out clean. Note: if you use apple sauce instead of oil, your baking time will be much shorter, be sure to keep an eye on the breads.

Cool on a rack and enjoy!