



Homegrown Favourites

We're sharing some of our own personal favourite recipes fresh from the kitchens of RBG staff and volunteers. Bon appétit!



VEGETARIAN

Chocolate Zucchini Bread

INGREDIENTS

2 tsp. vegetable oil, to coat pans
2 cups all-purpose flour
½ cup whole wheat flour
½ cup unsweetened cocoa powder
1 ½ tsp. baking powder
1 tsp. baking soda
1 tsp. cinnamon
½ tsp. salt
1 ½ cups granulated sugar
3 large eggs
½ cup unsweetened applesauce
(or crushed bananas)
⅓ cup vegetable oil
2 tsp. vanilla
2 cups grated zucchini, packed
½ cup semi-sweet chocolate chips

DIRECTIONS:

1. Pre-heat oven to 350 °F.
2. Prepare two 8" by 4" loaf pans by coating with a drizzle of vegetable oil.
3. Combine both flours, cocoa, baking powder, baking soda, cinnamon, and salt.
4. In a separate bowl, whisk together sugar, eggs, applesauce, vegetable oil, and vanilla.
5. Stir zucchini into wet ingredients.
6. Add wet ingredients to dry ingredients and mix until combined and moistened.
7. Fold in chocolate chips.
8. Divide batter between the two loaf pans. Bake for approximately 50 minutes or until a skewer or toothpick comes out clean.
9. Cool for 5 minutes in the pan.
10. Remove from pans and let cool on wire racks.

From the kitchen of:
Lana

This very moist zucchini bread is my favourite way to use up the extra zucchini from my vegetable garden. I make it a number of times and freeze it, that way I can enjoy it all winter long.



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