



Glazed Nutella Zucchini Bread

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Yield: 2 loaves

Ingredients:

3 cups all-purpose flour
3/4 cup granulated sugar
3/4 cup light brown sugar
1/3 cup unsweetened cocoa
1 1/2 teaspoons baking powder
3/4 teaspoon baking soda
1/2 teaspoon salt
3 large eggs
3 cups shredded zucchini (2 medium zucchini)
1/4 cup Nutella hazelnut spread
1 cup vegetable oil
1 teaspoon vanilla extract
1 cup mini semisweet chocolate chips

Nutella Glaze:

1 cup powdered sugar
2 tablespoons unsweetened cocoa
1 tablespoon Nutella hazelnut spread
1 tablespoon half and half or whole milk

2 tablespoons chopped, toasted hazelnuts

Directions:

1. Preheat oven to 350°

In a large paper plate or medium bowl, whisk together flour, sugars, cocoa, baking soda, baking powder, and salt. I like to use a large, rimmed paper plate for the dry ingredients so I only have to wash one bowl.

2. Whisk eggs or stir with a fork in a large bowl. No mixer needed for this recipe.
3. Press zucchini between paper towels to pat dry, then add to the eggs in the bowl. Add Nutella, oil and vanilla and stir well. Add mini chocolate chips and stir well.
4. Add dry ingredients to the zucchini mixture and stir until dry ingredients are moistened. Spoon batter into two 8x4-inch loafpans. Bake for 55 minutes or until a toothpick inserted in the center comes out clean. Let cool 15 minutes in the pan on a wire rack. Remove bread from pan and let cool completely on a wire rack.
5. For Nutella Glaze, combine powdered sugar, cocoa, Nutella, and half and half or milk, stirring until smooth. Spoon glaze over bread, allowing it to drip over the sides; sprinkle with hazelnuts. Let stand 15 minutes before serving.

Another serving idea is to slice the bread, then drizzle the glaze over the bread on a plate and sprinkle with hazelnuts.