

Chocolate Quick Bread by Lynn's Recipes



Lynn demonstrates how to make a Chocolate Quick Bread. This is delicious served with Chocolate Honey Butter. You can serve this as a dessert or just have for a snack in the afternoon with a cup of tea or coffee. Makes 16 servings. Adapted from Nestle.

Ingredients:

- 1-1/2 cups all purpose flour
- ½ cup baking cocoa
- ½ teaspoon salt
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ½ cup (1 stick) butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 cup buttermilk
- ½ cup chopped pecans, divided, optional
- ¼ cup semi sweet chocolate mini morsels

Preheat oven to 350°. Grease a 9x5" loaf pan.

Combine flour, cocoa, salt, baking powder and baking soda in a medium bowl. Beat butter and sugar in a large mixing bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture alternately with buttermilk. Fold in ¼ cup pecans. Pour into prepared pan.

Bake for 20 minutes. Top with morsels and remaining ¼ cup pecans; continue baking for 30-35

Chocolate Quick Bread by Lynn's Recipes

minutes or until wooden pick inserted in center comes out clean. Cool in pan on wire rack for 10 minutes; remove to wire rack to cool completely. Serve with Chocolate Honey Butter, if desired.

[Comment or watch this Recipe on You Tube](#)



Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

[Roku](#)

Lynn's Recipes: April 2014
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)