



## Blender-Batter Chocolate Chip Zucchini Bread



1/8th of recipe: 134 calories, 3g total fat (1.5g sat fat), 270mg sodium, 30g carbs, 3g fiber, 7g sugars, 6g protein

**Green Plan [SmartPoints](#)® value 4\***

**Blue Plan (Freestyle™) [SmartPoints](#)® value 4\***

**Purple Plan [SmartPoints](#)® value 4\***

**Prep:** 10 minutes    **Cook:** 1 hour 15 minutes

**Cool:** 10 minutes



Tagged: [Breakfast Recipes](#), [Vegetarian Recipes](#), [Four or More Servings](#)

### Ingredients

2 cups old-fashioned oats  
1/2 cup (about 4 large) egg whites or fat-free liquid egg substitute  
1/3 cup fat-free plain Greek yogurt  
1/3 cup Truvia spoonable no-calorie sweetener (or another natural brand about twice as sweet as sugar)  
2 tbsp. brown sugar (not packed)  
1 tbsp. cinnamon  
2 tsp. baking powder  
1 tsp. vanilla extract  
1/2 tsp. baking soda  
1/8 tsp. nutmeg  
1/8 tsp. salt  
10 oz. (about 1 medium) zucchini, stem end removed  
3 tbsp. mini semi-sweet chocolate chips

### Directions

Preheat oven to 350 degrees. Spray a 9" x 5" loaf pan with nonstick spray.

In a blender, pulse oats to the consistency of coarse flour. Add all remaining ingredients *except* zucchini and chocolate chips. Blend until smooth and uniform, stopping and stirring as needed.

Grate zucchini and fold it into the batter, along with 1 1/2 tbsp. chocolate chips. Transfer to the pan, and smooth out the top.

Top with remaining 1 1/2 tbsp. chocolate chips, and lightly press to adhere. Bake until a knife inserted into the center comes out clean, about 1 hour and 15 minutes. Let cool for 10 minutes before slicing.

MAKES 8 SERVINGS

**SmartPoints**® value\* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the **SmartPoints**® values\* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

\*The **SmartPoints**® values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the **SmartPoints**® trademark.