

Chocolate Quick Bread



Bread

1/2 cup non-dairy stick margarine
2/3 cup dairy-free semi-sweet chocolate chips
1 1/2 cups unsweetened applesauce
1 1/2 teaspoons vanilla extract
1/4 cup packed dark brown sugar
1 package Yumee Yumee Muffins & Coffee Cakes mix
2/3 cup dairy-free semi-sweet chocolate chips

Glaze

1/4 cup dairy-free semi-sweet chocolate chips
1 tablespoon non-dairy stick margarine
2 tablespoons rice milk
1/3 cup powdered sugar
1/4 teaspoon vanilla extract
1 tablespoon tapioca flour

In a microwave-safe bowl, combine margarine and chocolate chips. Heat for 45 seconds; stir. Heat an additional 10 seconds, or until chocolate mixture is smooth when stirred. Add applesauce, vanilla, and brown sugar. Mix well.

In a large bowl, combine Yumee Yumee Muffins & Coffee Cakes mix and chocolate chips. Toss to coat chocolate chips. Stir wet ingredients into dry mixture. Mix well. Divide batter between two greased 8 1/2 x 4 1/2 inch loaf pans.

Bake at 350 degrees for 35 to 40 minutes, or until a toothpick inserted near the center comes out clean. Allow bread to sit for 30 minutes. Remove from pan and cool on a wire rack.

For glaze, melt chocolate chips and margarine in a small saucepan. Stir in rice milk. Remove from heat and add powdered sugar, vanilla, and tapioca flour. Mix well. Drizzle over cooled bread.

Makes 2 loaves

Cook's Note: This recipe was tested in a 700 watt microwave oven with a turntable. To make as muffins, bake for 20 to 25 minutes. Allow muffins to sit for 10 minutes. Use plain or chocolate flavored rice milk to make glaze.

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