

Double Chocolate Zucchini Cake

9x13 pan	2" hotel pan	Ingredients
1/2 cup	1 cup	Butter, soft
1/2 cup	1 cup	Vegetable oil
2	4	Eggs
1 3/4 cups	3 1/2 cups	Sugar
1 tsp	2 tsp	Vanilla
2 1/2 cups	5 cups	Flour
1/4 cup	1/2 cup	Cocoa powder
1 tsp	2 tsp	Baking soda
1/2 tsp	1 tsp	Baking powder
1/2 tsp	1 tsp	Salt
1/2 tsp	1 tsp	Cinnamon
1/2 cup	1 cup	Buttermilk
2 cups	4 cups	Zucchini, grated
1/2 cup	1 cup	Chocolate chips
1/2 cup	1 cup	Walnuts or pecans, optional

Method

1. Cream together butter, oil & sugar.
2. Add eggs one at a time and mix well.
3. Mix in vanilla.
4. Whisk together flour, cocoa, baking soda, baking powder, salt & cinnamon.
5. Alternate dry & buttermilk into creamed mixture.
6. Fold in grated zucchini.
7. Chop nuts if using.
8. Pour into sprayed cake pan.
9. Sprinkle with chocolate chips & nuts.
10. Bake at 350 degrees approximately 45 minutes.
11. When cake is done it will pull away from the sides and spring back in the center.
12. Allow cake to cool.
13. Sprinkle with powdered sugar before serving.

Notes

To make buttermilk: For every 1 cup of milk stir in 1 T vinegar.

If using a convection oven, set to 325°, low fan.

Cupcakes take about 22 minutes to bake.