

Chocolate Zucchini Cake II

Barbara Grygorcewicz

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*1/2 cup margarine
1 3/4 cups sugar
1 teaspoon vanilla
2 1/2 cups flour
1/2 teaspoon baking powder
1/2 teaspoon cinnamon
2 cups zucchini, finely diced
1/2 cup vegetable oil
2 eggs
1/2 cup sour milk
4 tablespoons cocoa
1 teaspoon baking soda
1/2 teaspoon cloves
1/3 cup chocolate bits
(optional)*

In a bowl, cream the margarine, oil, eggs and sugar. Add the flour, baking powder, cinnamon, cocoa, baking soda and cloves. Add the milk and vanilla. Mix in the zucchini.

Turn the batter into a greased 13x9-inch pan.

Sprinkle with 1/3 cups of chocolate bits, if desired.

Bake at 325 degrees for 45 to 45 minutes.

Per Serving (excluding unknown items): 4520 Calories; 216g Fat (42.3% calories from fat); 53g Protein; 612g Carbohydrate; 20g Dietary Fiber; 424mg Cholesterol; 2733mg Sodium. Exchanges: 16 1/2 Grain(Starch); 2 Lean Meat; 1 Vegetable; 41 Fat; 23 1/2 Other Carbohydrates.