

# Chocolate Zucchini Cake

Nadean Ross

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

*1 cup sugar  
2 1/2 cups flour  
1/2 teaspoon baking powder  
1 1/2 teaspoons baking  
soda  
1/2 teaspoon cinnamon  
4 tablespoons cocoa  
4 ounces mini chocolate  
chips (optional)  
1/2 cup oil  
1 cup buttermilk  
1 teaspoon vanilla  
2 eggs  
2 cups finely shredded  
zucchini*

Preheat the oven to 325 degrees.

In a bowl, sift together the flour, baking powder, baking soda, cinnamon and cocoa. Set aside.

In a large bowl, beat the eggs, sugar, oil, vanilla and buttermilk. Stir in the flour mixture. Beat well.

Fold in the zucchini and chocolate chips.

Pour the batter into a 9x13-inch pan that has been sprayed with nonstick cooking spray.

Bake for 45 minutes or until a toothpick comes out clean.

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Per Serving (excluding unknown items): 3188 Calories; 127g Fat (35.4% calories from fat); 57g Protein; 465g Carbohydrate; 17g Dietary Fiber; 433mg Cholesterol; 2542mg Sodium. Exchanges: 16 1/2 Grain(Starch); 2 Lean Meat; 1 Non-Fat Milk; 23 1/2 Fat; 13 1/2 Other Carbohydrates.