

# Zucchini Chocolate Cake

*Potluck Volume II*

*Best of the Best from Minnesota Cookbook*

*1/2 cup margarine*  
*1/4 cup oil*  
*1 3/4 cups white sugar*  
*2 eggs, beaten*  
*2 1/2 cups flour*  
*4 tablespoons cocoa*  
*1 teaspoon baking soda*  
*1/2 teaspoon baking powder*  
*1 teaspoon cinnamon*  
*1/2 cup sour milk*  
*2 cups zucchini, peeled and*  
*grated*  
*1 teaspoon vanilla*  
**TOPPING**  
*1 cup walnuts, chopped*  
*1/2 cup packed brown*  
*sugar*  
*1 cup chocolate chips*

Preheat the oven to 325 degrees.

In a large bowl, cream the margarine, oil and white sugar. Beat in the eggs. Set aside.

In a bowl, sift the flour, cocoa, baking soda, baking powder and cinnamon. Add alternately with the sour milk to the creamed mixture. Add the zucchini and vanilla. Beat well.

Grease a 9x13-inch pan. Pour the batter into the pan. Spread evenly.

Make the topping: In a bowl, mix the walnuts, sugar and chocolate chips. Spread evenly over the cake batter.

Bake for 40 to 45 minutes or until done.

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Per Serving (excluding unknown items): 4924 Calories; 299g Fat (52.1% calories from fat); 93g Protein; 527g Carbohydrate; 40g Dietary Fiber; 424mg Cholesterol; 2796mg Sodium. Exchanges: 17 1/2 Grain(Starch); 5 1/2 Lean Meat; 1 Vegetable; 55 1/2 Fat; 16 1/2 Other Carbohydrates.