

Chocolate Zucchini Cake

A great way to use up that late-summer zucchini surplus in a delicious dessert!

Combine dry ingredients in a small/medium bowl and set aside:

- 2 ½ cups flour (*for gluten-free version, use 2 ½ cups gluten-free baking flour mix plus 1 tsp. Xanthan gum*)
- 1 tsp. Baking soda
- ½ tsp. Baking powder
- 1 tsp. Sea salt
- 5 heaping Tbsp. Cocoa powder

In a large bowl, cream together:

- ½ cup butter or non-hydrogenated margarine
- ½ cup oil
- 1 ¾ cups sugar (*or 1 cup sugar plus ¾ cup honey, and reduce the eggs to 1 egg to compensate for the extra liquid **)
- 2 eggs
- 1 tsp. Vanilla

Add to wet ingredients and mix well:

- 2 cups grated zucchini
- Optional: add chocolate chips and/or chopped nuts

Add in dry ingredients, mix well and pour into greased and floured 13x9 pan. Bake at **350** degrees (** or 325 if you did the honey substitute*) for 40 to 50 minutes—until a toothpick comes out clean.

This cake is moist and delicious as it is, or you can add a cream cheese frosting or chocolatey frosting!