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Chocoate Zucchini Cake

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Introduction:

Do you think you'll die if you see another zucchini? Well then here's a recipe to die for.The photographer made hers in a Bundt pan, but the recipe below suggest a 13 x 9 baking pan. Either way, you're going to love this cake. Before you know it, you'll be out in the garden pulling back leaves looking for one or two zucchini for another batch.

Preparation:

Preheat oven to 325?F. Butter and flour 13 x 9 x 2-inch baking pan. Sift flour, cocoa powder, baking soda and salt into medium bowl. Beat sugar, butter and oil in large bowl until well blended. Add eggs 1 at a time, beating well after each addition. Beat in vanilla extract. Mix in dry ingredients alternately with buttermilk in 3 additions each. Mix in grated zucchini. Pour batter into prepared pan. Sprinkle chocolate chips and nuts over. Bake cake until tester inserted into center comes out clean, about 50 minutes. Cool cake completely in pan.

Image (optional):

Crops:
zucchini (courgette) [1]
Recipe Type:
desserts [2]
Ingredients:

2 1/4 cups sifted all purpose flour1/2 cup unsweetened cocoa powder1 teaspoon baking soda1 teaspoon salt1 3/4 cups sugar1/2 cup (1 stick) unsalted butter, room temperature1/2 cup vegetable oil2 large eggs1 teaspoon vanilla extract1/2 cup buttermilk2 cups grated unpeeled zucchini (about 2 1/2 medium)1 6-ounce package (about 1 cup) semisweet chocolate chips3/4 cup chopped walnuts

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Links:
[1] http://kgi.org/crops/zucchini-courgette
[2] http://kgi.org/recipe-type/desserts