

Chocolate Zucchini Cake

Serves 12-16

- 292 g sifted all-purpose flour
- 25 g unsweetened cocoa powder
- 1 tsp baking soda
- 1 tsp salt
- 350 g sugar
- 113 g unsalted butter, room temperature
- 113 g vegetable oil
- 2 large eggs
- 1 tsp vanilla extract
- 120 ml buttermilk
- 350 g grated unpeeled zucchini (2 C = about 2½ medium)
- 170 g semisweet chocolate chips
- 65 g chopped walnuts



1. Preheat oven to **165°C**
2. **Butter** and **flour** 23 x 33 x 5-cm baking pan.
3. Sift **flour**, **cocoa powder**, **baking soda** and **salt** into medium bowl.
4. Beat **sugar**, **butter** and **oil** in large bowl until well blended.
5. Add **eggs**, one at a time, beating well after each addition.
6. Beat in **vanilla** extract.
7. Mix in dry ingredients alternately with **buttermilk** in 3 additions each.
8. Mix in **grated zucchini**. Pour batter into prepared pan.
9. Sprinkle **chocolate chips** and **nuts** over.
10. Bake cake until tester inserted into center comes out clean, about 50 minutes. Cool cake completely in pan.