

Idiot's Kitchen Recipe – Chocolate Zucchini Cake

Recipe from www.idiotskitchen.com – Adapted from Karen Lehman



Ingredients:

- 3 eggs
- 1 cup granulated sugar
- 1 cup brown sugar, lightly packed
- 1 cup vegetable (canola) oil
- 1½ teaspoons vanilla
- 2 medium zucchini, shredded (about 2-3 cups)
- 2 1/3 cups flour
- 1 teaspoon baking soda
- ¼ teaspoon baking powder
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 1/3 cup cocoa
- ½ cup chocolate chips
- ½ cup walnuts

Preheat the oven to 350 degrees.

In a large bowl or mixer, beat 3 eggs with 1 cup granulated sugar and 1 cup lightly packed brown sugar. Add 1 cup of canola oil and 1½ teaspoons vanilla and stir to combine.

Grate 2 medium zucchini and squeeze out as much moisture as possible. You should have at least 2 cups of shredded zucchini but it's perfectly fine to add a little more to the cake. Add the shredded zucchini to the batter and stir to combine.

In a separate bowl, combine 2 1/3 cups flour, 1 teaspoon baking soda, ¼ teaspoon baking powder, ½ teaspoon salt, 1 teaspoon cinnamon, and 1/3 cup cocoa powder. Whisk to thoroughly combine and to break up any small clumps. With the mixer on the lowest speed, slowly add the flour to the batter. Stir only until combined and then add ½ cup chocolate chips and ½ cup walnuts. Stir gently, being sure to scrape down the sides and bottom of the bowl, but do not over mix.

Grease and flour a large loaf pan, 2 medium loaf pans, or a bundt cake pan. Be SURE to grease and flour carefully and thoroughly so your cake doesn't stick. Fill the pan with the batter and bake at 350 degrees for 50-60 minutes.

You will need to adjust the baking time depending on the size and shape of your pan. The cake is done when a skewer inserted into the middle comes out clean. Cool the cake in the pan completely and then run a knife carefully around the edges of the pan to release the cake.