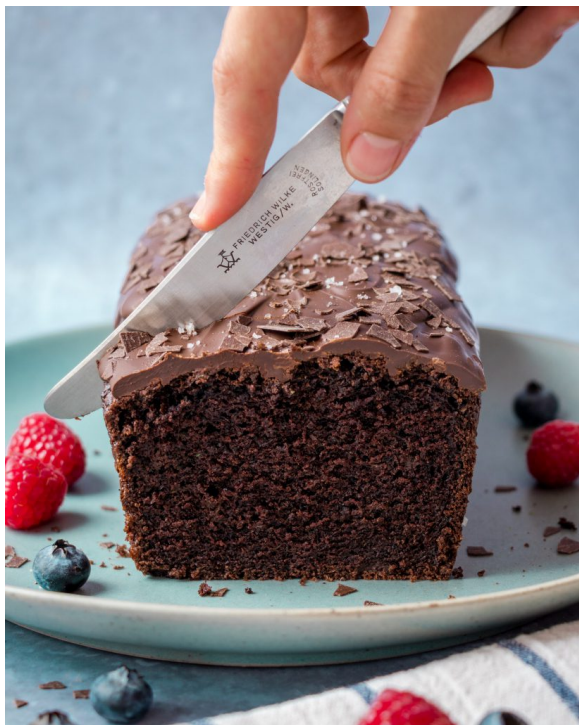


Zucchini Chocolate Cake

(Allen Hughes)



Ingredients

- ½ C. Butter
- 1 ¾ C. White Sugar
- ½ C. Canola Oil
- 2 Eggs
- 1 Tsp. Vanilla
- ½ Tsp. Almond Extract
- ½ C. Sour Milk
- 2 ½ C. Flour
- 6 Tbsp. Cocoa
- 1 Tsp. Baking Soda
- ½ Tsp. Salt
- 2 C. Grated Zucchini
- ½ C. Chocolate Chips

Method

1. Preheat oven to 350 F
2. Cream butter and add sugar & oil, followed by eggs, vanilla, almond extract & sour milk.
3. Sift dry ingredients together in a separate bowl and add slowly to the creamed mixture.
4. Stir in zucchini and spoon into a greased 9 x 13 pan
5. Sprinkle with chocolate chips and cook for 40 - 45 mins

****TIP ~** It's helpful to grate & freeze the zucchini, then thaw and add to the mixture as it adds to the moistness of the cake.