CHOCOLATE ZUCCHINI CAKE

Ingredients:

2 ¼ Cups all purpose flour

½ cup unsweetened cocoa powder

1 Teaspoon baking soda

1 Teaspoon Salt

1 Cup granulated sugar

1 Stick (1/2 cup) butter at room temperature

½ cup Applesauce

2 eggs

1 Teaspoon vanilla extract

½ Cup buttermilk

2 Cups grated zucchini

(could also be thawed from a previous harvest)

1 Cup semisweet chocolate chips

¾ Cup chopped walnuts

Directions:

1. Spray or butter 9x13 pan

2. In a stand mixer beat together sugar, butter and applesauce until well blended. Add eggs 1 at a time beating well. Mix in vanilla and give a quick stir.

3. In a medium bowl mix together flour, cocoa powder, baking soda, and salt.

4. Slowly mix in half of the dry ingredients into the sugar butter mix and then half of the buttermilk.

5. Alternate with the flour & buttermilk and mix well.

6. Fold in the zucchini and mix well.

7. Pour batter into your prepared pan and preheat oven to 325 Degrees F.

8. Sprinkle nuts & chocolate chips on top.

9. Bake 40-45 minutes until a toothpick inserted in the middle comes out clean.

10. Let cool & enjoy!

Food Prood
THE HOMESTEADING WAY