

Maine Arts Camp

Recipe: Chocolate Zucchini Cake

Chef Charlie Limoggio CEC

Yield: 12

Quantity	Measure	Ingredient	Special Instructions
2 ¼	Cups	All-purpose flour	Sifted
½	Cup	Unsweetened cocoa powder	
1	Teaspoon	Baking soda	
1	Teaspoon	Salt	
1 ¾	Cups	Sugar	
½	Cup (1 stick)	Unsalted butter	Room temperature
½	Cup	Vegetable oil	
2	Large	Eggs	
1	Teaspoon	Vanilla extract	
½	Cup	Buttermilk	
2	Cups	Grated unpeeled zucchini	About 2 ½ medium
1	6 ounce package	Semisweet chocolate chips	

Instructions:

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 over.

1. Bake cake until tester inserted into center comes out clean, about 50 minutes. Cool cake completely in pan.