

Favorite Recipes from The Village at Shrewsbury Residents

Chocolate Zucchini Cake

Submitted by Loretta Thomas



Ingredients

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| ½ cup butter or margarine at room temperature | 2½ cups flour |
| 1¾ cup granulated sugar | 1 tsp baking soda |
| 2 eggs | ½ tsp cinnamon |
| ½ cup cooking oil | ⅓ cup cocoa |
| ½ sour milk or (1 Tbsp vinegar in milk to make sour milk) | ½ tsp baking powder |
| 1 tsp vanilla | ½ tsp salt |
| 2 cups zucchini grated with peel | |



Directions

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1. Preheat oven to 350°
 2. In large bowl cream butter and sugar. Beat in 1 egg at a time. Mix in cooking oil, sour milk, vanilla, and zucchini.
 3. Mix all dry ingredients in separate bowl. Add to batter. Stir to moisten.
 4. Spread in 9 x 13 greased and floured pan. Sprinkle ¾ cup semi sweet chocolate chips on top. Add nuts if you want (I use walnuts).
 5. Bake 35 to 40 minutes.