

# Chocolate Zucchini Cake

## Ingredients

2 1/4 cups flour  
1/4 cup cocoa  
1 tsp baking soda  
1 tsp salt

1/2 cup butter  
1/2 cup vegetable oil  
1 3/4 cup sugar  
2 eggs  
1/2 cup buttermilk ( add 1 tbsp vinegar to milk)  
1 tsp vanilla

2 packed cups grated zucchini (food processor does it in no time. If using a large zucchini, make sure you scoop out seeds before you put in food processor).

6 oz. bag chocolate chips  
3/4 cup chopped walnuts  
1 can vanilla icing (optional)

1. In small bowl combine flour, cocoa, baking soda and salt.
  2. In a large bowl combine butter, oil, sugar, eggs, and vanilla.
  3. Add dry ingredients to creamed mixture. Alternate with buttermilk.
  4. Stir in zucchini.
  5. Pour batter into 9 X 13 " greased pan or pour into muffin greased muffin tin. Sprinkle chocolate chips and walnuts on top.
- Bake 325 degrees for 55 minutes. Muffins take about half the time.  
Ice the cake/ muffins if desired.

## Lean and Healthier Version of Chocolate Zucchini Cake

1 1/4 cup whole wheat flour and 1 cup white flour  
1/4 cup cocoa  
1 tsp baking soda  
1 tsp salt

1/3 cup light butter  
1/4 cup vegetable oil  
1/3 cup applesauce  
3/4 cup coconut sugar OR 1/2 cup Splenda and 1/2 cup white sugar  
2 eggs  
1 tsp vanilla  
1/2 cup buttermilk

2 packed cups grated zucchini  
6 oz. package chocolate chips  
3/4 cup chopped walnuts

Follow steps 1 - 5 listed above