# Mom's Chocolate Zucchini Cake

Oh Mom!! Mother! I guess you really do know best! Try this sneaky – and delicious! – way to get the kids to eat veggies. Our Mom did it all the time with Chocolate Zucchini Cake. PS - You can't taste the zucchini…It just adds moisture! (Pro tip - make SURE you peel the fresh-from-the-farm zucchini from Keller's!) Enjoy this yummy recipe and pass another piece!

## Ingredients

- ½ C margarine or butter (1 stick), room temperature
- 1 ¾ Cups sugar
- ½ C oil
- 2 eggs
- 1 tsp pure vanilla extract
- ½ C buttermilk or sour milk (½ C milk + 1 tsp white vinegar = sour milk)
- 2 ½ Cups flour
- 4 Tbsp cocoa powder
- 1 tsp baking soda
- ½ tsp cinnamon
- ½ tsp salt
- 2 Cups grated zucchini (about 2 medium-sized zucchini), peeled and drained
- 12 oz. semi-sweet chocolate chips
- ½ C chopped pecans or walnuts

## Directions

1. Preheat oven to 325° (for a glass pan) or 350° (for a metal pan).
2. In a mixing bowl, cream together the room temperature margarine/butter and sugar.
3. Add the oil, eggs, vanilla and buttermilk/sour milk and mix well.
4. In a small bowl, combine the flour, cocoa, baking soda, cinnamon and salt.
5. Gradually add to the wet ingredients and mix well.
6. Fold in the zucchini.
7. Pour into a greased and floured 9x13 pan.
8. Sprinkle the chocolate chips and nuts over the top of the cake.

9. Bake at 325° for 45-50 minutes or at 350° for 35-40 minutes.
10. Let cool before cutting.