

Chocolate Zucchini Cake

½ cup margarine
4 T cocoa
½ cup oil
½ t baking powder
1 ½ cups sugar
1 t baking soda
2 eggs
½ t cinnamon
1 t vanilla
½ t cloves
½ cup sour milk*
2 cups grated zucchini
2 ½ cups flour
½ cup mini chocolate chips

* If you don't have any sour milk on hand, you can make your own by adding vinegar to milk. The ratio is 1 tablespoon of vinegar for 1 cup of milk. So for this recipe, just add 1/2 tablespoon of vinegar to 1/2 cup of milk and let it sit for a few minutes.

Cream margarine, oil and sugar. Add eggs, vanilla, and sour milk. Beat until smooth. Mix together all dry ingredients and add to creamed mixture, beating well. Stir in zucchini.

Spoon batter into greased and floured 9 x 13 x 2 inch pan. Sprinkle mini chocolate chips on top. Bake at 325° for 40 – 45 minutes or until toothpick comes out dry.

From Too Many Zucchini? By Terri Greco