

Chocolate Deluxe Zucchini Cake

It is the time of the year that rural folks celebrate "ZUCCHINI". Everyone is either looking for recipes or driving up to their neighbors porches to drop some off and run. Our recipe for Chocolate Deluxe Zucchini Cake is such a favorite in the Bake Shoppe that Alisha and Laura come in even on their day off to get their morning fix. The kids have even been known to hang out of the window as their mom leaves for work...requesting a slice be brought home....it is truly delicious! In the Bake Shoppe, Adena likes to bake them in 9 inch rounds and when cooled, layer the rounds with whipped topping in the middle and on top.

Preheat oven to 350 degrees and grease a 9x13 inch baking pan. Set aside.

½ cup butter, softened
½ cup canola oil

Beat butter and oil together until creamy

1 ¾ c. plus 2 Tablespoons Sugar

Add Sugar and beat until fluffy.

2 Eggs
1 teaspoon vanilla

Add eggs, one at a time, scraping down the sides of the bowl occasionally. Mix well. Stir in vanilla. Set batter aside.

In medium bowl combine flour, cocoa, baking soda, baking powder, and salt.

2 ½ cups Flour
3 Tablespoons Cocoa
1 teaspoon baking soda
½ teaspoon baking powder
½ teaspoon salt

Add flour mixture to batter mixture alternately with sour milk; mixing well. Stir in grated Zucchini until blended.

1 cup sour milk (1 T. vinegar plus milk to equal 1 cup)
2 cups grated zucchini

Pour batter into prepared pan and sprinkle with remaining sugar and chocolate chips.

16 ounce package of semi-sweet chocolate chips

Bake for 35-40 minutes or until a toothpick inserted in the center comes out clean. Serve warm or at room temperature.

This recipe is also found in the "2007 Supplement" of Our Daily Bread Cookbook...but it is such a favorite...we felt that it was worth repeating!