



Chocolate Chip Zucchini Cake

Hands down one of the very best ways to eat your vegetables. Thanks to Amy Ott (story on page 36) for sharing this recipe.

- ½ Cup butter (1 stick), softened
- 1¾ Cups sugar
- ½ Cup vegetable oil
- 2 eggs
- 1 tsp. PURE VANILLA EXTRACT
- 2½ Cups all-purpose flour
- 2 TB. COCOA POWDER (NATURAL or DUTCH)
- 1 tsp. baking soda
- ½ tsp. baking powder
- ½ tsp. PENZEYS CINNAMON
- ¼ tsp. GROUND CLOVES (or less—our cloves are very strong!)
- ½ Cup buttermilk
- 2 Cups peeled, shredded zucchini (1 medium)
- 2 Cups semi-sweet chocolate chips

Preheat oven to 350°. In a large mixing bowl cream together the butter and sugar. Beat in the oil, eggs and VANILLA. Combine the dry ingredients in a separate bowl and add to the creamed mixture alternately with the buttermilk. Stir in the zucchini. Pour into a greased 9x13-inch pan. Sprinkle with the chocolate chips. Bake at 350° for 45-50 minutes or until a toothpick inserted in the center comes out clean. Cool on a wire rack.

Prep. time: 15 minutes

Baking time: 45-50 minutes

Serves: 15-18

Nutritional Information: Servings 15; Serving Size 1 piece (114g); Calories 380; Calories from fat 170; Total fat 18g; Cholesterol 35mg; Sodium 170mg; Carbohydrate 56g; Dietary Fiber 2g; Sugars 36g; Protein 4g.

