



# Double Chocolate Zucchini Cake

**Prep time: 20 min   Cook time: 40 min   Ready in: 1 hour**

**Yields: Approximately 24 servings**

## **Ingredients**

**4 cups sifted flour**  
**1 cup unsweetened cocoa powder**  
**2 tsp. baking soda**  
**1 tsp. baking powder**  
**1 tsp. salt**  
**2 cups sugar (brown or white)**  
**1 cup soft butter or oil**  
**2 tsp. vanilla extract**  
**2 Tablespoons strong coffee cooled OR 2 tsp. instant coffee granules**  
**6 eggs**  
**4 cups grated zucchini unpeeled and seeded.**  
**(About 3 medium or 1 gigantic squash.)**  
**2 cups chocolate chips or chopped semi-sweet chocolate.**  
**We like 70% cacao dark chocolate chips.**

## **Instructions**

**Preheat oven to 350° (If using a glass baking dish, reduce heat by 25 degrees.)**

**Grease a 13" x 9" baking pan and dust with cocoa powder.**

**Mix dry ingredients together in a medium size bowl.**

**Cream sugar and butter (or oil) until fluffy.**

**Add vanilla, coffee and eggs separately, beating well after each to create batter.**

**In a separate bowl, mix together grated zucchini, chocolate chips and 1/3 of the flour mixture. Keep zucchini strands from clumping and be sure to coat them well.**

**Add remaining flour mixture into the egg batter and mix just until combined. Batter will be thick.**

**Fold zucchini mixture into batter and blend gently with large spoon or spatula just until combined. Don't over mix, don't beat.**

**Pour batter into cake pan or muffin tins lined with papers.**

**Bake 40 to 50 minutes until knife inserted into center comes out clean.**

**Cool pan on baking rack for 10 minutes, then run knife around outer edges.**

**Cool to warm or room temperature;**  
**cut into squares and serve with a dusting of confectionery sugar**  
**or dollop of whipped cream.**