

Chocolate Zucchini Cake

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Ingredients

1 cup firmly packed brown sugar

1/2 cup sugar

1/2 cup butter (1 stick)

1/2 cup vegetable oil

3 eggs

1 teaspoon vanilla

1/2 cup buttermilk (or regular, plus 1 1/2 teaspoons vinegar)

2 1/2 cups sifted flour

1/2 teaspoon allspice

1/2 teaspoon cinnamon

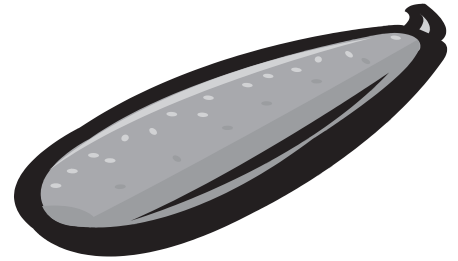
2 teaspoons baking soda

1/4 cup cocoa (preferably European style)

1 3/4 cups shredded zucchini (can vary by 1/4 cup)*

1 cup semisweet chocolate bits

*NOTE: don't peel. Squeeze extra water from the zucchini.



Directions

Preheat oven to 325 degrees.

Grease a 13x9-inch pan.

Beat sugar, butter and oil together.

Beat in eggs and buttermilk.

Add vanilla.

Sift dry ingredients together.

Add wet ingredients to dry ingredients and mix.

Stir in zucchini and chocolate bits.

Bake 45 minutes, or until done.