Chocolate Zucchini Cake

Makes 10 to 12 servings

Ingredients

Cake

- 2 1/2 cups regular all-purpose flour, unsifted
- 1/2 cup cocoa
- 2 1/2 tsp baking powder
- 1 1/2 tsp baking soda
- 1 tsp salt
- 1 tsp cinnamon
- 3/4 cup soft butter or margarine
- 2 cups sugar
- 3 eggs
- 2 tsp vanilla
- 2 tsp grated orange peel
- 2 cups coarsely shredded zucchini
- 1/2 cup milk
- 1 cup chopped pecans or walnuts

Glaze

- 2 cups powdered sugar
- 3 Tbsp milk
- 1 tsp vanilla

Instructions

Cake

1. Combine the flour, cocoa, baking powder, baking soda, salt, and cinnamon; set aside.
2. With a rotary beater, beat together the butter and sugar until smoothly blended.
3. Add the eggs one at a time, beating well after each addition.
4. With a spoon, stir in the vanilla, orange peel, and zucchini.
5. Alternately stir the dry ingredients and milk into the zucchini mixture, adding the nuts with the last addition.
6. Pour batter into a greased and floured 10-inch tube pan or bundt pan.
7. Bake at 350°F for 1 hour, or until a wooden pick inserted in the center comes out clean.
8. Cool in pan 15 minutes, then turn out on a wire rack to cool thoroughly.

Glaze

1. Mix together 2 cups powdered sugar, 3 Tbsp milk, and 1 tsp vanilla; beat until smooth.

Assembly

1. Drizzle glaze over cooled cake.
2. Cut in thin slices to serve.

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2 1/2 tsps baking powder
1 1/2 tsps soda
1 tsp each salt and cinnamon
3/4 c soft butter or margarine
2 c sugar
3 eggs
2 tsps each vanilla and grated orange peel
2 c coarsely shredded zucchini
1/2 c milk
1 c chopped pecans or walnuts
glaze

Combine the flour, cocoa, baking powder, soda sale and cinnamon, set aside. With rotary

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beater beat together the butter and sugar till smoothly blended. Add the eggs one at a time, beating well after each addition. With a spoon stir in the vanilla, orange peel, and Zucchini. Alternately stir the dry ingredients and milk into zucchini mix including nutswi last addition. Pour batter into greased and floured 10 in tube pan or bunt pan. Bake in 350 oven for 1 hour or till a wooden pick in center comes out clean. Cool in pan 15 min. Tur out on wire rack to coolthoroughly. Drizzle glaze over cake. Cut in thin slices to serve. makes 10 to 12 servings. GLAZE: Mix together 2 cups powdered sugar, 2 tbs milk and 1 tsp vanilla, beat til smooth

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