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**Chocolate zucchini cake**

**At a Glance**

You'd never know there's zucchini in this ultra-moist, rich chocolate cake.

Top of Form

Volume Ounces Grams

Bottom of Form

**Cake**

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| **Be a zucchini genie** |
| That's right – just a few magic recipes and you can make some of your too-bountiful zucchini harvest disappear! This versatile fruit lends itself perfectly to dishes both sweet and savory, so break out the mixing bowl, and try these treats. |

* 1. 1/2 cup (8 tablespoons) butter
* 2. 1/2 cup vegetable oil
* 3. 1 3/4 cups sugar
* 4. 1 teaspoon [vanilla extract](http://www.kingarthurflour.com/recipes/detail.jsp?id=1842)
* 5. 1 teaspoon baking soda
* 6. 1/2 teaspoon baking powder
* 7. 1/2 teaspoon salt
* 8. 2 large eggs
* 9. 1/2 cup sour cream, buttermilk, or yogurt
* 10. 2 1/2 cups [King Arthur Unbleached All-Purpose Flour](http://www.kingarthurflour.com/recipes/detail.jsp?id=3005)
* 11. 3/4 cup [King Arthur All-Purpose Baking Cocoa](http://www.kingarthurflour.com/recipes/detail.jsp?id=3918) or Dutch-process cocoa
* 12. 2 teaspoons [espresso powder](http://www.kingarthurflour.com/recipes/detail.jsp?id=4447), optional but tasty
* 13. 3 cups shredded zucchini (about one 10" zucchini)\*
* 14. 1/2 cup chocolate chips
* 15. \*Why the range in weights? Zucchini's weight varies a lot, depending on its moisture. To avoid having to make a decision about weight, consider measuring zucchini by volume.

**Icing**

* 1 cup chocolate chips

**Cake**

* 4 ounces butter
* 3 1/2 ounces vegetable oil
* 12 1/4 ounces sugar
* 1 teaspoon [vanilla extract](http://www.kingarthurflour.com/recipes/detail.jsp?id=1842)
* 1 teaspoon baking soda
* 1/2 teaspoon baking powder
* 1/2 teaspoon salt
* 2 large eggs
* 4 ounces sour cream, buttermilk, or yogurt
* 10 1/2 ounces [King Arthur Unbleached All-Purpose Flour](http://www.kingarthurflour.com/recipes/detail.jsp?id=3005)
* 2 1/4 ounces [King Arthur All-Purpose Baking Cocoa](http://www.kingarthurflour.com/recipes/detail.jsp?id=3918) or Dutch-process cocoa
* 2 teaspoons [espresso powder](http://www.kingarthurflour.com/recipes/detail.jsp?id=4447), optional but tasty
* 12 to 18 ounces shredded zucchini (about one 10" zucchini)\*
* 3 ounces chocolate chips
* \*Why the range in weights? Zucchini's weight varies a lot, depending on its moisture. To avoid having to make a decision about weight, consider measuring zucchini by volume.

**Icing**

* 6 ounces chocolate chips

**Cake**

* 113g butter
* 99g vegetable oil
* 347g sugar
* 1 teaspoon [vanilla extract](http://www.kingarthurflour.com/recipes/detail.jsp?id=1842)
* 1 teaspoon baking soda
* 1/2 teaspoon baking powder
* 1/2 teaspoon salt
* 2 large eggs
* 113g sour cream, buttermilk, or yogurt
* 298g [King Arthur Unbleached All-Purpose Flour](http://www.kingarthurflour.com/recipes/detail.jsp?id=3005)
* 64g [King Arthur All-Purpose Baking Cocoa](http://www.kingarthurflour.com/recipes/detail.jsp?id=3918) or Dutch-process cocoa
* 2 teaspoons [espresso powder](http://www.kingarthurflour.com/recipes/detail.jsp?id=4447), optional but tasty
* 340g to 510g shredded zucchini (about one 10" zucchini)\*
* 85g chocolate chips
* \*Why the range in weights? Zucchini's weight varies a lot, depending on its moisture. To avoid having to make a decision about weight, consider measuring zucchini by volume.

**Icing**

* 170g chocolate chips

**Directions**

1. 1) Preheat the oven to 325°F. Lightly grease a 9" x 13" pan.
2. 2) In a large mixing bowl, beat together the butter, oil, sugar, vanilla, baking soda, baking powder, and salt until smooth.
3. 3) Beat in the eggs.
4. 4) Stir in the sour cream, buttermilk, or yogurt alternately with the flour.
5. 5) Add the cocoa and espresso powder, mixing until smooth.
6. 6) Fold in the zucchini and 1/2 cup chocolate chips. Spoon the batter into the prepared pan.
7. 7) Bake the cake for 30 to 35 minutes, until the top springs back lightly when touched, and it seems set.
8. 8) To ice the cake: Slide the cake out of the oven, sprinkle it evenly with the 1 cup chocolate chips, and return it to the oven for 5 minutes, or until a cake tester inserted in the center comes out clean.
9. 9) Remove the cake from the oven, and use a cake spatula or rubber spatula to spread the chocolate chips into a smooth glaze. Cool on a rack.
10. Yield: 24 servings.

**Tips from our bakers**

* For a slightly thicker, richer frosting: In the microwave or on the stove top, combine 1 1/3 cups (8 ounces) chocolate chips and 7 tablespoons (3 1/2 ounces) half & half, heating until the chocolate softens. Stir to melt the chocolate, and spread over the completely cooled cake. Fat-free half & half is fine; as is liquid coffee creamer — try different flavors for a tasty twist.
* Don't worry about espresso powder giving this cake any coffee flavor; it's there strictly to enhance the cake's deep-dark chocolate taste, which it does admirably.