

CHOCOLATE ZUCCHINI CAKE (Adapted from Southern Living, June 2019)

Yield: Serves 12

Ingredients:

2 cups granulated sugar
½ cup unsalted butter, softened
½ cup avocado or walnut oil
1 tsp. vanilla bean paste
½ tsp. instant espresso powder
2 large eggs, room temperature
2 ½ cups all-purpose flour
¾ cup good unsweetened cocoa powder
1 tsp. baking powder
½ tsp. baking soda
½ tsp. salt crystals
½ cup sour cream
2 ½ cups zucchini, grated (1 large or 2 medium, unpeeled)
1 cup dark chocolate chunks

Directions:

1. Preheat oven to 325 degrees F. Spray 13 by 9-inch baking pan with baking spray.
2. Beat sugar, butter, oil, vanilla and espresso powder for 2 minutes on high speed until fluffy. Add eggs and beat about 30 seconds until well blended.
3. Stir flour, cocoa powder, baking powder, salt and baking soda together in a large bowl.
4. Add flour mixture to egg and butter mixture, alternating with sour cream. Beat well on low speed after each addition.
5. Stir in zucchini and chocolate chunks and spread batter into prepared pan. Smooth top with spatula.
6. Bake 45 to 50 minutes, or until toothpick inserted into center of the cake comes out clean.
7. Cool on wire rack for at least one hour. Frost as desired.