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| **Deep Dark Chocolate Zucchini Cake****Servings: 12**Source: Adapted by Johnson County Extension from unknown source  |
| Chocolate and zucchini together, who would have thought! This delicious and rich deep dark chocolate zucchini cake is a crowd pleaser. You can serve as is or spruce it up with a favorite frosting, icing drizzle, or sprinkle of confectioners’ sugar.  |
| **INGREDIENTS**4 ounces unsweetened baking chocolate2 cups sifted all-purpose flour1/3 cup unsweetened cocoa powder2 teaspoons baking powder2 teaspoons baking soda1/2 teaspoon salt1/2 cup butter, softened1 ½ cups of sugar1/2 cup unsweetened applesauce3 large eggs2 teaspoons vanilla extract1/3 cup buttermilk 3 cups grated zucchini | **DIRECTIONS**1. Preheat the oven to 350 F and grease a bundt cake pan.
2. In a small saucepan or in the microwave, melt the baking chocolate. Set aside to cool slightly.
3. In a large bowl, sift together the flour, cocoa, baking powder, baking soda, and salt.
4. In another large bowl, cream the butter and sugar until light and fluffy. Add the eggs one at a time, beating well after each addition. Beat in the vanilla, melted chocolate, and unsweetened applesauce.
5. Add the flour mixture and buttermilk and beat just until combined. Fold in the zucchini. Divide the batter evenly between the pans.
6. Bake for 40 minutes, or until a toothpick inserted into the center comes out clean.
7. On wire racks, cool the cake in the pan for about 15 minutes. Then invert onto wire racks, remove from the pan and cool completely before adding icing, if desired.
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| Nutrients Per Serving:340 Calories │ 15g Fat (9g Saturated) │ 48g Carbohydrates │ 25g Added Sugar │ 6g Protein │ 220mg Sodium │ 3g Fiber |