



OFS COOKING AT HOME

(with Diane)

Recipe

CHOCOLATE ZUCCHINI CAKE



For # people

14-15 people



Cooking time

50 - 60 minutes

Ingredients:

- 2 Cups of unbleached all purpose flour
- 2 cups brown sugar
- 3/4 cup unsweetened cocoa powder
- 2 tsp baking soda
- 1 tsp baking powder
- 1/2 tsp salt
- 1 tsp ground cinnamon
- 4 eggs
- 1 1/2 cups canola oil
- 3 cups grated zucchini
- 3/4 cups raisins or chopped nuts

Directions:

- PREHEAT OVEN TO 350 degrees, line a 9x13 baking pan with parchment paper.
- In a medium bowl, stir together the flour sugar cocoa, baking soda, baking powder, salt and cinnamon.
- Add eggs and oil, mix well.
- Fold in raisins and zucchini until evenly mixed.
- Pour into the baking pan.
- Bake for 50-60 min until knife inserted comes out clean.
- Frost with a cream cheese icing or dust with icing sugar.
- Bake as muffins makes 12 large muffins bake for 15-20 min
- Bake as mini muffins makes 24 bake for 12-15 min.