


<p><b>Chocolate Zucchini Cake</b></p>	<p>Servings: 24 Oven: 350 F</p>	
<p>A great cake for all that Zucchini at the end of the season and the kids love it too!</p>		
<p><b>INGREDIENTS:</b></p>		
<p>½ Cup butter, softened ½ Cup vegetable oil 1 tsp vanilla extract 2 ½ Cups all purpose flour 1 tsp baking soda ½ tsp ground cinnamon</p>	<p>1 ¾ Cups white sugar 2 eggs ½ Cup sour milk ¼ Cup unsweetened cocoa powder 1 Cup semisweet chocolate chips 2 Cups zucchini, finely diced</p>	
<p><b>DIRECTIONS:</b></p>		
<ol style="list-style-type: none"> <li>1. Preheat oven to 350 degrees F, grease and flour a 9 x 13 inch pan.</li> <li>2. Cream butter, oil and sugar until light and fluffy. Add eggs, vanilla and sour milk. Beat until smooth.</li> <li>3. Mix flour, cocoa, baking soda and cinnamon together and add to creamed mixture. Beat well. Stir in diced zucchini.</li> <li>4. Pour into a 9x13 pan and sprinkle top with chocolate chips. Bake at 350 degrees F for 40 to 45 minutes or until a toothpick inserted in the center comes out clean.</li> </ol>		