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Chocolate Zucchini Cake

Prep time: 1 hour

Servings: 12

The rumors you've heard about zucchini as a dessert silver bullet? They're all true. Our finance wizard and in-house cult baker, Darlene, makes this delicious recipe at the peak of zucchini season. If you're looking for moist, rustic, doubly-chocolatey comfort-food - chock full of a healthful and annoyingly abundant vegetable - this one's for you. Top this cake simply with sifted powdered sugar or with your favorite buttercream or cream cheese frosting.

Submitted by Darlene Brazil

Ingredients

1/2 cup Green Valley Creamery Lactose-Free Butter or 3/8 cup coconut oil

1/2 cup vegetable oil

1 3/4 cups sugar

2 eggs

1 tsp. vanilla

1/2 cup Green Valley Creamery Lactose-Free Plain Kefir

1 tsp. white vinegar

2 1/2 cup unbleached flour

4 Tbsp. unsweetened cocoa

1 tsp. cinnamon

1/2 tsp. salt

1 tsp. baking powder

1 tsp. baking soda

2 1/2 cups zucchini, shredded

1/2 cup semisweet chocolate chips

1/4 cup nuts, chopped (optional)

Instructions

1. Grease & flour two 9" cake pans.
2. Mix vinegar into kefir.
3. Cream butter, oil, and sugar.
4. Add eggs, vanilla and kefir.
5. In a separate bowl, sift flour, cocoa, salt, cinnamon, baking powder and baking soda.
6. Blend sifted mixture into creamed mixture. Add zucchini.
7. Pour batter into pans; sprinkle chocolate chips and nuts on top.
8. Bake for 45 min. at 325 degrees.