

Zucchini chocolate cake

By Karen Carvell of Winnipeg

This cake has always been a good way to use up the zucchini in the garden during the summer. Plus all those who don't like veggies can't even tell there's zucchini in the cake. Always moist and freezes well.

1/2 cup vegetable oil

1 1/2 cups sugar

2 eggs

1 tsp. vanilla

2 cups flour

1/4 cup cocoa

1/2 tsp baking powder

1 tsp baking soda

1/2 tsp cinnamon

1/2 tsp ground cloves

3/4 cup sour cream

1/2 cup chocolate chips

zucchini

unpeeled

*2 cups
grated*

moist and freezes well.

there's zucchini in the cake. Always

who don't like veggies can't even tell

den during the summer. Plus all those

way to use up the zucchini in the gar-

This cake has always been a good

In a large mixing bowl, beat oil and sugar together. Add eggs and mix well.

Stir in vanilla and zucchini.

In another bowl, combine flour,

cocoa, baking powder, baking soda,

cinnamon and cloves. Add to creamed

mixture alternatively with sour cream.

Mix well.

Stir in chocolate chips.

Pour batter into greased 9 x 13 inch

pan.

Bake at 325° for 45 minutes or until

centre springs back when pressed with

fingertip.

Cool then frost if desired.

Chocolate butter icing

2 tbspcocoa

2 tbspc melted butter

2 tbspmilk

1 cup icing sugar

Combine all ingredients and mix

well.

Makes enough to frost cake.