

# **Chocolate Chocolate Chip Zucchini Cake**

*From your box: zucchini*

2 1/2 cups all-purpose flour  
1/2 cup cocoa  
1 teaspoon Baking soda  
1/2 teaspoon baking powder  
1 teaspoon salt  
1 1/2 cups sugar  
3 eggs  
2 teaspoons vanilla  
1 cup vegetable oil  
2 cups packed grated zucchini, we leave the skin on  
1 1/2 cups chocolate chips

## **PREPARATION**

Combine flour, cocoa, baking soda, baking powder and salt in a large mixing bowl, just till blended. Set aside. In a medium mixing bowl beat eggs and sugar until fluffy. Add in oil and vanilla, beat again till well combined and oil doesn't separate after sitting for a few minutes.

Blend egg mixture to flour mixture. Beat till blended but don't over beat. It'll be the consistency of thick brownie batter. Fold in zucchini and chocolate chips.

Pour batter into 2 greased or sprayed loaf pans or large cake pan.

Bake in a preheated 350 degree oven for 50-60 minutes. Test for doneness using a toothpick.

Let cool for 20 minutes in pan before removing to rack to cool completely.

*Adapted from [www.chocolatechocolateandmore.com](http://www.chocolatechocolateandmore.com)*