

# Chocolate Zucchini Cake Recipe

2 1/2 cups regular all-purpose flour, unsifted 1/2 cup cocoa 2 1/2 teaspoons baking powder 1 1/2 teaspoons baking soda 1 teaspoon salt 1 teaspoon cinnamon 3/4 cup soft butter 2 cups sugar 3 eggs 2 teaspoons vanilla 2 teaspoons grated orange peel 2 cups coarsely shredded zucchini 1/2 cup milk 1 cup chopped walnuts or pecans Glaze (directions follow)

Preheat the oven to 350°F.

**1** Combine the flour, cocoa, baking powder, soda, salt, and cinnamon; set aside.

**2** With a mixer, beat together the butter and the sugar until they are smoothly blended. Add the eggs to the butter and sugar mixture one at a time, beating well after each addition. With a spoon, stir in the vanilla, orange peel, and zucchini.

**3** Alternately stir the dry ingredients and the milk into the zucchini mixture, including the nuts with the last addition.

**4** Pour the batter into a greased and flour-dusted 10-inch tube pan or bundt pan. Bake in the oven for about 50 minutes (test at 45 minutes!) or until a wooden pick inserted in the center comes out clean. Cool in pan 15 minutes; turn out on wire rack to cool thoroughly.

**5** Drizzle glaze over cake.

*Glaze:* Mix together 2 cups powdered sugar, 3 Tablespoons milk, and 1 teaspoon vanilla. Beat until smooth.

Cut in thin slices to serve. Makes 10-12 servings.