

Chocolate Zucchini Cake

<http://userealbutter.com/2013/04/18/chocolate-zucchini-cake-recipe/>
from [King Arthur Flour](#)

1/2 cup butter, room temperature
1 3/4 cups sugar
1/2 cup vegetable oil
1 tsp vanilla
1 tsp baking soda
1/2 tsp baking powder
1/2 tsp salt
2 eggs
1/2 cup sour cream, buttermilk, or yogurt
2 1/2 cups flour
3/4 cups dutch process cocoa + extra for dusting
2 tsps espresso powder
3 cups shredded zucchini
1/2 cup chocolate chips (I used 1 cup)

icing

1 cup chocolate chips
OR
powdered sugar for dusting

Note: Follow the link to the original recipe at King Arthur Flour for conversions to weights in ounces or grams.

Preheat oven to 325°F. KAF greases a 9×13-inch baking pan, but I opted to use a 12-cup bundt pan. If you use a bundt pan, I suggest not only greasing the pan, but dusting it in cocoa powder for easier release because I had some trouble getting a clean release with only greasing the pan. Beat the butter, sugar, baking soda, baking powder, and salt together until creamy. Mix in the vegetable oil and vanilla until smooth. Add the eggs and beat until smooth. Stir in the dairy (sour cream, buttermilk, or yogurt – whichever you are using), alternating with the flour. Mix in the cocoa and espresso powder and beat until smooth. Fold the zucchini and chocolate chips into the batter. Pour the batter into your baking pan and bake the cake for 30 to 35 minutes. If using a 9×13-inch baking pan, the cake should be ready when you press on the top and the cake springs back. You can ice the cake by spreading 1 cup of chocolate chips on top of the hot cake (right out of the oven) into a smooth layer. For the bundt cake, mine baked for 55 minutes before it was done. Let the cake cool about 20-30 minutes before releasing from the bundt pan and dust with powdered sugar. Serves 24.