

3winksdesign's Moist Chocolate Zucchini Cake

Ingredients:

- 1/2 c. unsalted butter
- 1/2 c. vegetable oil
- 1 - 3/4 c. sugar
- 2 eggs
- 1 tsp. vanilla
- 1/2 c. almond milk
- 1 tablespoon lemon juice
- 2 - 1/2 c. flour
- 4 tablespoons cocoa
- 1 tsp. baking soda
- 1/2 tsp. baking powder
- 1/2 tsp. salt
- 2 c. zucchini roughly pureed (I grated it fine in the food processor and then pulsed it with the blade.)



Directions:

1. Cream together the butter, oil and sugar.
2. Beat in the eggs and vanilla.
3. Pour the lemon juice into the almond milk.
4. Blend the dry ingredients together. Add them alternately with the milk to the butter mixture, beating well after each addition.
5. Mix in the zucchini.
6. Spread into a greased 9 x 13 inch pan. Top with the topping.

Topping:

1. 1/2 c. brown sugar
2. 1/4 c. chocolate chips
3. Sprinkle the two ingredients over the cake.
4. Bake at 325 degrees F. for 40-45 min.
5. Ready to eat with cool enough!

