



## Zucchini Chocolate Cake

Recipe from Kirsten West

### Comments from Kirsten West

This is not how many people think of eating their vegetables; but you most likely will never have to twist anybody's arm to try a delicious slice of this cake. The grated zucchini deposits little pockets of moisture in the cake; however the zucchini taste surrenders completely to the chocolate flavor. Makes one standard bundt pan.

### INGREDIENTS

2 ½ cups, 340 gr.	all purpose flour
½ cup, 60 gr.	cocoa powder, unsweetened, preferably dark (Scharffen Berger)
2 tsp. 6 gr.	baking powder
1 tsp. 6 gr.	baking soda
1 tsp. 6 gr.	salt
1 ½ sticks, 170 gr.	butter, unsalted, soft
1 ½ cup, 300 gr.	sugar
3	eggs
1 tsp.	vanilla extract (use Nielson-Massey, it is pure extract)
½ cup, 140 gr.	milk, whole
2 cups, 225 gr.	zucchini, shredded on the biggest holes of a hand grater



### DIRECTIONS

Preheat oven to 350°F.

Brush the inside of your bundt pan with vegetable oil or melted butter; set aside.

In a bowl sift together flour, cocoa powder, baking powder, baking soda and salt.

Place butter and sugar in the bowl of a mixer and beat at medium speed until white and creamy. Add the eggs one by one with the mixer running at low speed. When well blended, add vanilla. Gradually blend in flour mixture, alternating with adding the milk.

Stop the mixing machine. Add and mix grated zucchini in by hand with a rubber spatula. Fill into the bundt pan.

Bake for 45–50 minutes in the middle of the oven. Insert a wooden pick into the center; if it comes out clean the cake is done.

Let cool for 10 minutes then turn out on a wire rack to cool completely.

Just before cutting and serving; dust the cake with powdered sugar.

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