

Chocolate Zucchini Cake

Ingredients

- 2 ½ Cups All-Purpose Flour, Unsifted
- ½ Cup Cocoa Powder
- 2 ½ Teaspoons Baking Powder
- 1 ½ Teaspoons Baking Soda
- 1 Teaspoon Salt
- 1 Teaspoon Cinnamon
- ¾ Cup Butter, Softened
- 2 Cups White Sugar
- 3 Eggs
- 2 Teaspoons Vanilla
- 2 Teaspoons Orange Peel, Grated
- 2 Cups Coarsely Shredded Zucchini
- ½ Cup Milk
- 1 Cup Chopped Pecans or Walnuts (Optional)

Preparation

Preheat oven to 350 degrees. Grease and flour 10 inch tube or bundt pan.

Beat together butter and sugar until smoothly blended.

Add the eggs, one at a time, and beat after each one. Stir in vanilla, orange peel, and zucchini. Alternately stir in the dry ingredients and the milk into the zucchini mixture. Add nuts (optional).

Pour batter into pan and bake for one hour or until toothpick comes out clean. Cool for 15 minutes, turn out on wire rack to cool.

Glaze (Optional)

- 2 Cups Powdered Sugar
 - 3 Tablespoons Milk
 - 1 Teaspoon Vanilla
- Beat until smooth and drizzle over top of cake.