



Chocolate Zucchini Cake

Total Time: 3 hours 30 minutes

Prep: 15 minutes

Cook: 30 – 45 minutes

Yield: 10 - 12 servings

Ingredients

2 cups flour
¾ cup unsweetened natural cocoa powder
2 teaspoons baking soda
½ teaspoon baking powder
1 teaspoon espresso powder (optional)
½ teaspoon salt
1 cup canola or vegetable oil
1 cup granulated sugar
¾ cup packed light or dark brown sugar
4 large eggs, at room temperature
1/3 cup sour cream or plain yogurt, at room temperature
2 teaspoons pure vanilla extract
3 cups shredded zucchini (about 3 medium)**
1 cup semi-sweet chocolate chips, optional
Chocolate or vanilla frosting

Directions

Preheat oven to 350 degrees F. Grease two 9" X 2" cake pans or one 13" X 9"*** pan. Set aside.

Whisk the flour, cocoa powder, baking soda, baking powder, espresso powder (if using) and salt together in a large bowl. In another large bowl using a handheld or stand mixer fitted with a paddle or whisk attachment, beat the oil, granulated sugar, brown sugar, eggs, sour cream, vanilla and zucchini together until combined. Pour into dry ingredients and beat on medium speed until completely combined. Beat in the chocolate chips. Batter will be slightly thick.

Pour batter evenly into cake pan(s). Bake for around 25 – 32 or 45 – 50 minutes or until the cakes are baked through. To test for doneness, insert a toothpick into the center of the cake. If it comes out clean, it is done. Allow cake(s) to cool completely in the pan(s) set on a wire rack. The cakes must be completely cool before frosting and assembling.

Assemble and Frost: First, using a large serrated knife, slice a thin layer off the tops of the cakes to create a flat surface. Discard (or crumble over ice cream). Place 1 cake layer on your cake stand or serving plate. Evenly cover the top with frosting. Top with 2nd layer and spread the remaining frosting all over the top and sides. Pipe any leftover



Chocolate Buttercream Frosting

Total Time: 6 minutes

Prep: 6 minutes

frosting on top. Decorate with chocolate sprinkles or mini chocolate chips, if desired. Slice and serve.

Cover any leftover cake and store at room temperature for 2 – 3 days or in the refrigerator for up to 5 days.

** Blot the zucchini: Give the shredded zucchini a very light blotting with a towel. Don't squeeze too much moisture out, just a little blot before adding to the wet ingredients.

*** This batter will fit into a 9" X 13" pan. The bake time is long – at least 45 minutes to ensure the thick cake is baked through. Same oven temperature.

Frosting Ingredients

1 cup unsalted butter, softened
3 cups confectioner's sugar
½ cup unsweetened natural cocoa powder
3 to 4 tablespoons heavy whipping cream
2 teaspoons pure vanilla extract
¼ teaspoon salt

Directions

With a handheld mixer or stand mixer fitted with a whisk attachment, beat butter on high speed for about 3 minutes or until creamy and lightened in color, scraping down the bowl as needed.

Add confectioner's sugar, cocoa powder, heavy cream, vanilla extract and salt.

Beat on low speed until sugar is incorporated; then increase to medium/high speed and beat for 3 minutes, scraping down the bowl several times to ensure everything is well blended. Add another tablespoon of heavy cream, if needed, to thin the frosting.

*This recipe was shared by Pam Moraca . . . thanks so much!!
I thought this was appropriate for this time of year!*

Patchwork Party July 2022