



# Zucchini Chocolate Cake



## Ingredients



- 1/4 cup non-hydrogenated margarine
- 1/2 cup vegetable oil (such as canola or avocado oil)
- 1 3/4 cups sugar
- 2 eggs
- 1 tsp vanilla
- 2 cups flour
- 4 tbsp cocoa
- 1/2 tsp baking powder
- 1 tsp baking soda
- pinch salt
- 1/2 tsp cinnamon
- 1/2 tsp cloves
- 2 1/2 cups zucchini, grated
- 1/2 cup buttermilk or sour milk\*
- 1/4 cup chocolate chips

\* To sour milk add ~1/2 tbsp vinegar or lemon juice to 1/2 cup milk. Let stand for 5-10 minutes and it is ready to use in your recipe.

**Featuring:** Zucchini and chocolate. Zucchini is high in the antioxidants lutein, zeaxanthin, and beta-carotene. These antioxidants enhance vision and help prevent age-related macular degeneration, which is an incurable eye disease. Chocolate also contains antioxidants.

Healthy Eating should be fun and flexible and when it comes to birthdays this recipe really takes the cake! This zucchini chocolate cake is a real crowd pleaser and it's wholesome too!

## Method

1. Add non-hydrogenated margarine, vegetable oil and sugar to a large bowl. Add applesauce and mix. Add eggs and mix well. Add vanilla and mix.
2. Add flour, cocoa, baking powder, baking soda, salt, cinnamon, cloves, zucchini, milk, and chocolate chips; mix just until blended.
3. Pour batter into a 9 x 13" pan (or 2, 8 or 9 inch circular pans) and bake at 325 degrees Fahrenheit for 55-60 minutes (or 45-50 minutes). Cake is done when inserted toothpick comes out clean.

Delicious served with vanilla gelato and fruit or you may choose to add frosting and/or make a layer cake. Enjoy in moderation!

**Eye See . . . Eye Learn®** provides free eye glasses to kindergarten students who require glasses. Your child's eye examination is covered by Alberta Health\* until their 19<sup>th</sup> birthday.

\*Check with your doctor of optometry prior to your appointment to determine if there are any additional costs.

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