

Chocolate Zucchini Cake

Swick

Serves 1 | Active Time: 20 minutes | Total Time: 1 hour 15 minutes

Step 1: Grating the Zucchini

- 3 cups zucchini* (1 large, or about 3 small)
- For the zucchini, you can use either green or yellow zucchini. Use a hand grater or the grater in your food processor. Measure out 3 packed cups of zucchini and set aside while you gather the rest of your mise en place.

*Note: For the best results, use a salad spinner (or squeeze in a clean towel) to remove the excess water from the zucchini.

Step 2: Measuring the Dry Ingredients

- 2 cups all-purpose flour
- 1 1/2 tsp baking soda
- 1/3 cup cocoa powder
- 1/2 tsp sea salt
- 1/2 tsp ground cinnamon (optional)

Measure and sift together the dry ingredients and set aside while you gather the wet ingredients.

Step 3: Mixing the Batter

- 1/3 cup canola or grapeseed oil
- 1 cup sugar
- 2 large eggs
- 1 tsp vanilla extract
- 3/4 cup sour cream
- 1/2 to 1 cup chocolate chips or cacao nibs (optional)

To start, preheat the oven to 350° F (175°C). Grease and flour a full-sized bundt pan or a 9 × 12" pan. If you like, instead of flour you could use cocoa powder. You could also use 2 loaf pans instead of the 9" × 12" pan.

Using a mixer or hand blender beat together the sugar, oil, eggs and vanilla until well blended.

Next add sour cream and mix until fully incorporated. Then add the dry ingredients and mix until just combined. Lastly fold in the grated zucchini and chocolate chips, if using.

Spoon this mix into the greased pan and bake for approximately 45 to 55 minutes — timing will of course depend on which pan you have used. When done there should be no signs of wet batter, when you test with a fork. It is quite moist, so if you are doubtful if it is ready, leave it until the fork or toothpick comes out clean.

Cool on a wire rack for 5 minutes, then remove from pan and let completely cool on wire rack before cutting.