CHOCOLATE ZUCCHINI CAKE

Sweet, comforting, delicious!

SERVINGS: 4-6   PREPPING TIME: 15 MIN   COOKING TIME: 50 MIN

INGREDIENTS

2 cups all-purpose flour
2 cups white sugar
¾ cup unsweetened cocoa powder
2 teaspoons baking soda
1 teaspoon baking powder
1 teaspoon ground cinnamon
½ teaspoon salt
1½ cups vegetable oil
4 eggs
3 cups grated zucchini
¾ cup chopped walnuts

DIRECTIONS

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9x13-inch baking pan.

Mix flour, sugar, cocoa, baking soda, baking powder, cinnamon, and salt together in a medium bowl. Add oil and eggs; mix well until just combined. Fold in zucchini and walnuts until they are evenly distributed; pour cake batter into the prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 50 to 60 minutes. Cool cake completely before frosting with your favorite frosting.

RESOURCE

All Recipes