CHOCOLATE ZUCCHINI CAKE

(Contributed by Doran & Louise Russell)

(THERON)

13X9X2” pan

½ cup margarine

½ cup oil

1 ¾ cup sugar

2 eggs

1 teaspoon vanilla

½ cup sour milk

2 ½ cups flour

4 tablespoons cocoa

1 teaspoons cocoa

1 teaspoon soda

Teaspoon cinnamon

½ teaspoon cloves

½ teaspoon salt

2 cups grated zucchini

½ cup small chocolate chips

½ cup chopped nuts

Sour milk:

1 tbls vinegar

1 cup milk

Let stand for 5 minutes

Cream together margarine oil and sugar, add eggs and vanilla. Sift together flour, cocoa, salt, soda, cinnamon and cloves. Blend, alternating with milk into creamed mixture. Stir in Zucchini. Pour into greased pan. Sprinkle with chocolate chips and nuts. Bake 40-45 minutes at 325F.

We’re not sure who passed this recipe on to us, but it sure is a good picnic cake. Plus, you’re getting your vegetables along with your cake!!