

CHOCOLATE ZUCCHINI CAKE **Su Alexander**

Cream:

½ cup margarine

1 ¾ cup sugar

beat in:

½ cup oil

2 eggs

1 teaspoon vanilla

½ cup sour milk (can use buttermilk, or put ½ t vinegar or lemon juice into ½ cup regular milk)

Fold in:

2 cups finely chopped zucchini (not peeled unless the zucchini are old and the skins are tough)

Measure into sifter:

2 ½ cups flour

4 tablespoons cocoa powder

½ teaspoon baking powder

1 teaspoon baking soda

½ teaspoon cinnamon (optional; I don't like it but some people do)

Sift the flour mixture onto the wet ingredients and fold them together just until blended. You can cook this in a 9x13 pan (grease it first), or as muffins/cupcakes (either grease the muffin tins or use paper liners). Either way, sprinkle the top of the cakes with chocolate chips before baking. You can mix chocolate chips into the batter too. Use about ¼ cup.

Bake at 350 degrees about 18 minutes for cupcakes and probably 22 to 25 minutes for a big pan. You can tell if it's done by touching it lightly on the top; it should spring back when touched very lightly, like any cake.