



www.verrillfarm.com  
info@verrillfarm.com  
(978) 369-4494

## Chocolate Zucchini Cake

### INGREDIENTS:

8 TB. butter  
1/2 cup vegetable oil  
1 3/4 cups sugar  
2 large eggs  
1 tsp. vanilla  
1/2 cup sour milk or buttermilk  
2 1/2 cups all purpose flour  
1/2 tsp. baking powder  
1 tsp. baking soda  
1/2 tsp. salt  
1/4 cup unsweetened cocoa powder  
1/2 tsp. cinnamon  
1/4 tsp. ground cloves  
2 cups grated zucchini, water squeezed out  
1 cup chocolate chips (use 1/2 cup in batter and 1/2 cup on top)

### PROCESS:

Preheat oven to 350 and lightly butter a 13x9 baking pan.  
Cream butter, oil, and sugar in a large bowl.  
Add eggs, vanilla and milk and beat well.  
Combine flour, baking powder and soda, salt, cocoa, cinnamon and cloves and stir into batter.  
Add zucchini and mix well.  
Pour into pan and sprinkle with chocolate chips.  
Bake for 35-40 min or until a knife inserted into center comes out clean. Remove from oven and cool.  
(To make sour milk: Add 1/2 TB white vinegar to 1/2 cup milk and let sit for 5 min. Use right away)