Grandma B?s Chocolate Zucchini Cake

Description

½ cup margarine
½ cup vegetable oil
1-3/4 cups white sugar
1 teaspoon vanilla
½ cup buttermilk or sour milk
4 tablespoons cocoa
2 eggs
1 teaspoon baking soda
½ teaspoon baking powder
1 teaspoon cinnamon
½ teaspoon salt
2-1/2 cups flour
2 cups shredded zucchini

Topping:
½ cup chocolate chips
½ cup ground walnuts (or pecans)

Cream together margarine, oil and sugar. Beat in 2 eggs. Combine rest of ingredients. Put in 9x13 inch pan. Sprinkle topping on top. Bake at 325 degrees F for 40-50 minutes.

The first time Curtis ate this, it was almost Chocolate NO-ZUCCHINI CAKE. Auntie S had poured the batter into the pan only to realize that

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she had forgotten the zucchini. Not to be undone, she simply plopped the zucchini into the pan and mixed. Tasted just fine…or so they said!

Ingredients

Instructions

Summary

Yield: 1
Prep Time: 5 minutes
Category: Cakes