

Zucchini chocolate cake (half recipe)

Season: autumn

Serves: 24 cup cakes or 1 celebration cake

Recipe source: Sally's Baking Addiction

Fresh from the garden: zucchini, eggs

Equipment:	Ingredients:
Measuring scales	2 cups plain flour
Measuring spoons	$\frac{3}{4}$ cup natural cocoa powder
Measuring cups	2 teaspoons baking soda
Stand mixer, paddle attachment	$\frac{1}{2}$ teaspoon baking powder
Mixing bowl	$\frac{1}{2}$ teaspoon salt
Patty cake cases	1 cup vegetable oil
	1 cup sugar
	$\frac{3}{4}$ cup packed brown sugar.
	4 large eggs
	$\frac{1}{3}$ cup sour cream or plain yogurt
	2 teaspoons pure vanilla extract
	3 cups shredded zucchini
	180g chocolate chips

What to do:

1. Preheat oven to 350°F (177°C). Grease two 9-inch round cake pans, line with parchment paper rounds, then grease the parchment paper. Or line patty pan tin with paper patties
2. Make the cake: Whisk the flour, cocoa powder, baking soda, baking powder, and salt together in a large bowl.
3. In another large bowl using a stand mixer fitted with a paddle or whisk attachment, beat the oil, granulated sugar, brown sugar, eggs, sour cream, vanilla, and zucchini together until combined. Pour into dry ingredients and beat on medium speed until completely combined. Beat in the chocolate chips. Batter will be slightly thick.
4. Pour batter evenly into cake pans. Bake for around 30 minutes or until the cakes are baked through. To test for doneness, insert a toothpick into the centre of the cake. If it comes out clean, it is done. Allow cakes to cool completely in the pans set on a wire rack.