

Chocolate Zucchini Cake

- Prep 15 m
- Cook 50 m
- Ready In 1 h 5 m

Ingredients

- 2 cups all-purpose flour
- 2 cups white sugar
- 3/4 cup unsweetened cocoa powder
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 4 eggs
- 1 1/2 cups vegetable oil
- 3 cups grated zucchini
- 3/4 cup chopped walnuts

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking pan.
2. In a medium bowl, stir together the flour, sugar, cocoa, baking soda, baking powder, salt and cinnamon. Add the eggs and oil, mix well. Fold in the nuts and zucchini until they are evenly distributed. Pour into the prepared pan.
3. Bake for 50 to 60 minutes in the preheated oven, until a knife inserted into the center comes out clean. Cool cake completely before frosting with your favorite frosting.