Chocolate Zucchini Bundt Cake

Adapted from Cake Keeper Cakes by Lauren Chattman

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Ingredients:

- 1/2 cup unsweetened, Dutch processed cocoa powder
- 1/2 cup sour cream
- 3 large eggs
- 2 teaspoons pure vanilla extract
- 2 1/2 cups unbleached all purpose flour
- 2 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 3/4 cup (1 1/2 sticks) butter, softened
- 1 cup granulated sugar
- 1 cup packed light brown sugar
- 2 cups coarsely shredded zucchini
- 1 cup semisweet chocolate chips
- 1 cup sliced almonds

Directions:

1. Preheat oven to 350 degrees F. Spray a 12 cup bundt pan with baking spray.
2. Whisk together the cocoa powder, flour, baking soda, baking powder and salt in a medium mixing bowl, set aside.
3. In a large glass measuring cup, whisk together the sour cream, eggs and vanilla, set aside.
4. Combine butter and both sugars in a large mixing bowl. Cream with an electric mixer on medium high speed until fluffy, about 3 minutes. Scrape down sides of bowl as necessary.
5. With the mixer on low speed, add 1/3 of the flour mixture and beat until incorporated. Add 1/2 the sour cream mixture. Repeat, alternating flour and sour cream mixtures, ending with flour mixture, scraping down sides of bowl between additions.
6. Stir in the zucchini, chocolate chips and nuts.
7. Scrape batter into prepared bundt pan. Smooth with rubber spatula.
8. Bake about 45 to 50 minutes or until a toothpick inserted in the center comes out clean. *(It took 60 minutes before the cake was done for me)*
9. Let cool in the pan about 10 minutes then invert onto wire rack to cool completely.

10. Dust with powdered sugar (if desired).
11. Slice, serve and enjoy!!!