Zucchini Chocolate Cake

Ingredients

- 1-¾   cups sugar
- ½   cup oil
- 2   eggs, slightly beaten
- ⅔   cup unsweetened applesauce
- 1   teaspoon vanilla extract
- 2-½   cups flour
- ½   cup baking cocoa
- 1   teaspoon baking soda
- ½   teaspoon salt
- ½   cup buttermilk
- 2   cups shredded zucchini
- 1   cup (6 ounces) miniature semisweet chocolate chips
- ½   cup chopped pecans

OVEN - 350 degrees F.

Spray a 9 x 13 - inch baking dish with nonstick cooking spray.

Bake 20 minutes, then 20 more minutes.

[My Patchwork Quilt](#)

Preparation

1. Preheat oven to 350 degrees F. Spray a 9 x 13 - inch baking pan with nonstick cooking spray. Set aside.

2. In a large mixing bowl, beat sugar and oil on medium speed for 1 minute. Add the eggs, applesauce, and vanilla; beat 1 minute longer.

3. Combine the flour, cocoa, baking soda, and salt with a whisk; add to sugar mixture alternately with buttermilk,

beginning and ending with the flour, beating just until blended.

4. **Stir in zucchini.**

5. **Pour batter into pan and bake for 20 minutes. Sprinkle with chocolate chips and pecans. Bake 10 - 15 minutes longer or til done. Press lightly in the center of the cake to test for doneness. (I cooked mine 20 minutes.)**

6. **Cool on wire rack. Cut in squares to serve. May wrap squares in plastic wrap and store them in freezer. They are great warmed in the microwave.**