Chocolate Zucchini Cake

adapted from Lulu the Baker

1/2 cup oil (I used canola)
1 1/2 cups sugar
2 teaspoons vanilla
1 large egg
1/2 cup milk
2 heaping cups peeled, shredded zucchini
2 cups flour
1/2 cup cocoa powder
1 1/2 teaspoons baking soda
1/2 teaspoon salt

Preheat oven to 350. Prepare a 9 x 13 baking dish by spraying with cooking spray. In a large bowl whisk together oil, sugar, vanilla, egg, and milk. Fold in zucchini. In a small bowl mix together flour, cocoa powder, baking soda, and salt. Add to wet ingredients and mix until combined. Pour into prepared pan, and bake 25-28 minutes, or until the cake begins to pull away from the sides of the pan. Let cool completely before frosting.

To frost, I used the chocolate frosting from this recipe, which went great with the cake!