Chocolate Zucchini Cupcakes {With Chocolate Cream Cheese Frosting}
Printed from leeshandlusrecipebox.blogspot.com
Printable version
*Makes 24 cupcakes, or 1 sheet cake.

3 eggs
2 cups sugar
¾ cup milk
¾ cup oil
1 teaspoon vanilla
2 cups raw zucchini, grated fine
1 teaspoon baking soda
½ teaspoon baking powder
½ cup cocoa
2 cups flour (whole wheat works great)
½ teaspoon salt

Preheat oven to 350. Mix all wet ingredients. Sift dry ingredients into wet ingredients and mix well. For cupcakes, pour batter (3/4 way full) into lined muffin tins and bake for 20-25 minutes or until toothpick inserted in center comes out clean. For sheet cake, bake 40-45 minutes.

Recipe Source: Diana K.

Chocolate Cream Cheese Frosting
1 8-ounce package cream cheese, softened at room temperature
1 cup semisweet chocolate chips
½ cup whipping cream
2 cups powdered sugar

Whip cream cheese until light and fluffy. Melt chocolate chips over double boiler. Add whipping cream and stir until smooth and shiny. Add chocolate mixture to whipped cream cheese. Mix until combined. Add powdered sugar (you can use less if you want it on the less sweet side). Refrigerate to achieve desired consistency and refrain from eating all of it before your cake is frosted.

Recipe Source: Adapted from Allrecipes.com