**Chocolate Zucchini Cake**

**Ingredients**

* 2 cups [**zucchini**](https://www.bigoven.com/article/details/zucchini)  (try adding nashi pear instead) ; peeled and shredded
* 1/2 cup oil
* 2 teaspoon [**vanilla**](https://www.bigoven.com/article/details/vanilla)
* 2 cups [**Flour**](https://www.bigoven.com/article/details/flour)
* 1 1/4 cups [**Sugar**](https://www.bigoven.com/article/details/sugar)
* 1 teaspoon [**Salt**](https://www.bigoven.com/article/details/salt)
* 1 1/2 teaspoon [**baking soda**](https://www.bigoven.com/article/details/baking%20soda)
* 1/3 cup [**cocoa**](https://www.bigoven.com/article/details/cocoa)

**Method**:

1. Mix zucchini, oil and vanilla.

2. In a separate bowl, mix together dry ingredients.

3. Combine dry ingredients to oil mixture gradually, stirring by hand. Don’t overmix! Batter will be thick.

4. Pour and spread into deep rectangle tray, greased and lined with baking paper.

5. Bake at 350 degrees for 25-30 minutes.

6. Cool and frost with **Chocolate Icing**, recipe below:

Method

Stir together the cocoa powder, maple syrup, milk and vanilla in a small bowl.

Pour over the cooled cake. Cut cake into 30 servings.

Ingredients

¾ cup unsweetened cocoa powder

3 Tbsp maple syrup

5Tbsp alternate milk

1.5 tsp vanilla