

Chocolate Zucchini Cake

From Nelson's Kitchen
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Adapted from *Bon Appétit*, November 1995.

The adaptations here are to make the recipe dairy free. I replaced buttermilk for a combination of almond milk and lemon juice, and the butter for vegetable oil.

Ingredients:

- 2 1/4 cups all purpose flour (11 oz 3/4, 330 grams)
- 1/2 cup unsweetened cocoa powder (1 1/2 oz, 45 grams)
- 1 teaspoon baking soda
- 1/2 teaspoon of baking powder
- 1 3/4 cups sugar (11 3/4 oz, 335 grams)
- 1 cup vegetable oil (8 oz, 230 grams)
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 teaspoon of lemon juice
- 1 teaspoon salt
- 2 cups grated unpeeled zucchini (about 2 1/2 medium) (10 oz, 300 grams)
- 1/2 cup almond milk
- 1 6-ounce package (about 1 cup) bittersweet chocolate chips or chopped unsweetened chocolate bars (70% cocoa)
- 3/4 cup chopped walnuts (optional)

Procedure:

1. Preheat oven and prepare the pan

- Preheat oven to 325 F.
- Cut a rectangular piece of parchment paper that covers the bottom of a 9 × 2 rectangular pan and that comes up the long side of the pan.
- Spray the bottom of the pan with cooking spray.
- Line the pan with the parchment paper and spray the parchment paper with the cooking spray.

2. Grate the zucchini

- Grate the zucchini in the large holes of a box grater or in a food processor equipped with the disc with large holes.

3. Sift the dry ingredients

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- Cut a large square of parchment paper and lay on top of counter
 - Using a large strainer, sift the flour, cocoa power, baking soda and baking powder on top of the parchment paper.

4. Mix the batter

- In a large bowl, using a whisk, mix the sugar, oil, eggs, vanilla, lemon juice, and salt.
- Add 1/3 of the dry mixture and stir gently until incorporated followed by 1/3 of the almond milk. Repeat until all the dry ingredients and milk have been incorporated.
- Add the grated zucchini and mix until incorporated.
- Add the chocolate chips, or chopped chocolate, and nuts (if using).

5. Bake, cool and serve

- Pour the batter in the prepared loaf pan.
- Bake at 325 F for 50 minutes to one hour or until a toothpick comes out clean when inserted in the middle of the loaf. Rotate the pan in the oven after 25 minutes to ensure even baking.
- Remove from oven and let it cool, in the pan, on a rack for 10 minutes.
- Run a sharp knife along the short ends of the pan that were not covered by the parchment paper to release the bread.
- Invert on top of a cutting board.
- Peel the parchment paper from the bread.
- Invert again (you want the top side up now) on top of the cooling rack.
- Serve warm or let cool to room temperature.
- If it is completely cool when you serve, you may warm up a slice for 20 seconds in full power in the microwave. Best is to have a plastic cover over the slice.
- Serve warm with a spoonful of sour cream, creme fraiche, or with some whipped cream.