



## Mom's Chocolate Zucchini Cake Perfection

2 C shredded zucchini  
1/2 C softened butter  
1/2 C vegetable oil  
1 3/4 C granulated sugar  
2 eggs  
1/2 C sour milk (1/2 C milk + 1 T white vinegar, let sit 5 minutes)  
1 tsp vanilla  
2 1/2 C all-purpose flour  
1/2 tsp cinnamon  
1/2 tsp cloves  
1 tsp baking soda  
1/2 tsp baking powder  
4 T cocoa powder  
1/2 C chopped walnuts  
1/2 C semi sweet chocolate chips.

Beat butter, oil and sugar until combined. Add eggs, one at a time, beating to incorporate. Add vanilla and sour milk to butter mixture and beat to combine.

In separate bowl, combine remaining dry ingredients (flour, cinnamon, cloves, baking soda, baking powder and cocoa powder).

Alternate mixing butter mixture and flour mixture until combined. Add 2 cups shredded zucchini and stir until just combined.

Grease and flour a 9x11 casserole pan. Pour cake batter into pan. Sprinkle with walnuts and chocolate chips. Bake at 325° for 55-65 minutes until a toothpick comes out with just a couple moist crumbs clinging to it. Cool on a rack. Can serve warm.