# Chocolate Zucchini Cake

**Ingredients:**



60 ml margarine

80 ml oil

180 ml sugar

1 egg

60 ml buttermilk

**(60 ml water + 30 ml powder + 1 ml vinegar)**

2.5 ml vanilla

300 ml flour

2.5 ml baking powder

2.5 ml baking soda

40 ml cocoa

1 ml cloves

1 ml cinnamon

1 ml salt

250 ml grated, packed zucchini

30 ml chocolate chips

**Method:**

1. Pre- heat oven to 375 F.
2. Cream the margarine, oil, sugar, vanilla, and buttermilk in a large bowl. Beat well with a wooden spoon.
3. Mix dry ingredients together.
4. Add dry ingredients to creamed mixture and blend. Stir until just moistened.
5. Fold in grated zucchini.
6. Pour into well- greased loaf pan.
7. Sprinkle top with chocolate chips.
8. Bake for 40 minutes or until toothpick comes out clean.