

## Morrow County Wheat Growers----Cake

Sponsored by Local Wheat Ranchers,

Snow-McElligott

Adult cake

1<sup>st</sup> \$35.00

2<sup>nd</sup> \$15.00

### Chocolate Zucchini Cake

350 degrees F

55 -65 minutes

2-3 cups of grated zucchini

2 cups of flour

2 Tablespoons soften butter

1 teaspoon baking soda

3 egg (room temperature)

1 teaspoon salt

2 cups granulated sugar

7 Tablespoons unsweetened cocoa powder

1 ½ cups of applesauce (unsweetened)

1 teaspoon ground cinnamon

1 cup semi-sweet mini chocolate chips

1 teaspoon vanilla extract

### Chocolate Glaze

¾ cups semisweet chocolate chips

3 Tablespoons of butter

1 Tablespoon light corn syrup

¼ teaspoon vanilla extract

### Instructions

1. Pre-heat oven. Generously grease a 10 cup bundt pan.
2. Grate zucchini and spread on paper towels to absorb moisture.
3. Whisk sugar, eggs, applesauce, butter and vanilla together.
4. Whisk the flour, baking soda, salt, cinnamon and cocoa powder together. Reserve a couple Tablespoons and set aside.
5. Stir the flour mixture into the wet mixture just until combined.
6. Combine the mini chocolate chips with the reserved flour mixture. Add chocolate chips and grated zucchini to the batter and stir until combined.
7. Pour the batter into prepared bundt pan. Bake for 55-65 minutes or until an inserted toothpick comes out clean. Let the cake cool 10 minutes before inverting onto a plate. Cool cake completely.

### Chocolate glaze

1. Combine butter, chocolate chips and corn syrup in a microwavable dish.
2. Heat in the microwave in 30 second intervals at 50 percent power, stirring in between until nicely melted.
3. Stir in vanilla extract. Drizzle over the top of the cooled cake.