

Youth Baking Contest Recipe

Chocolate Zucchini Cake

Note: Please bring eight 3-inch squares of cake on a plate, wrapped in plastic, for judging and bring the label from the King Arthur flour bag. See the recipe on the King Arthur website for recipe tips.

Cake

8 tablespoons (113g) unsalted butter, softened
1/2 cup (99g) vegetable oil
1 3/4 cups (347g) granulated sugar
1 teaspoon King Arthur Pure Vanilla Extract
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 large eggs, at room temperature
1/2 cup (113g) sour cream, buttermilk, or yogurt, at room temperature
2 1/2 cups (300g) King Arthur Unbleached All-Purpose Flour
3/4 cup (64g) unsweetened cocoa, Dutch-process or natural
2 teaspoons espresso powder, optional
3 cups (363g to 450g) zucchini, shredded
1/2 cup (85g) chocolate chips

Icing

1 1/3 cups (227g) chocolate chips
7 tablespoons (99g) half-and-half or heavy cream

1. To make the cake: Preheat oven to 325°F. Lightly grease 9 x 13-inch pan. In large mixing bowl, beat together butter, oil, sugar, vanilla, baking powder, baking soda, and salt until smooth. Beat in eggs.
2. Stir in sour cream alternately with flour. Add cocoa and espresso powder, mixing until smooth. Fold in zucchini and chocolate chips. Spoon batter into prepared pan.
3. Bake cake for 40 to 45 minutes, until top springs back lightly when touched, and it seems set. A toothpick or paring knife inserted into center should come out clean when done. Let cake cool in pan on wire rack.
4. To ice the cake: In microwave or on stovetop, combine chocolate chips and half-and-half, heating until chocolate softens. Stir to melt chocolate and spread over completely cooled cake.