

Chocolate Zucchini Cake

½ c soft margarine

½ c oil

1 ¾ c sugar

2 eggs

½ c sour milk (fresh milk with 1 tbsp vinegar)

1 tsp vanilla

2 ½ c flour

1 tsp baking powder

1 tsp baking soda

1/3 c cocoa

1 tsp cinnamon

1 tsp nutmeg

2 c grated zucchini (or more- up to 3 c)

½ to 1 c chocolate chips

Cream together margarine, oil and sugar. Add eggs, vanilla and sour milk. Add dry ingredients, after sifting them together. Mix in zucchini and then finally the chocolate chips.

Pour into a greased bundt pan and cook 350°F x 45min or until done. When cool, dust with icing sugar.

Zucchini Bread

3 eggs

1 c vegetable oil

2 c granulated sugar

2 c grated zucchini

2 tsp vanilla

3 c all purpose flour

1 tsp salt

1 tsp baking soda

1 tsp baking powder

1 tbsp cinnamon (also 1 tsp nutmeg if desired)

1 c chopped walnuts or raisins or dates or dried cranberries (optional)

Beat eggs until light and foamy. Blend in oil, sugar, zucchini and vanilla. Add dry ingredients, after sifting together and mix. Add nuts or dried fruit.

Pour into 2 loaf pans (9x5x3"). Bake at 325°F x 50-60 min or until done.

Both cakes freeze well.