

# Grandma B's Chocolate Zucchini Cake

## Description

½ cup margarine  
½ cup vegetable oil  
1-¾ cups white sugar  
1 teaspoon vanilla  
½ cup buttermilk or sour milk  
4 tablespoons cocoa  
2 eggs  
1 teaspoon baking soda  
½ teaspoon baking powder  
1 teaspoon cinnamon  
½ teaspoon salt  
2-½ cups flour  
2 cups shredded zucchini

### Topping:

½ cup chocolate chips  
½ cup ground walnuts (or pecans)

Cream together margarine, oil and sugar. Beat in 2 eggs. Combine rest of ingredients. Put in 9x13 inch pan. Sprinkle topping on top. Bake at 325 degrees F for 40-50 minutes.

The first time Curtis ate this, it was almost Chocolate NO-ZUCCHINI CAKE. Auntie S had poured the batter into the pan only to realize that she had forgotten the zucchini. Not to be undone, she simply plopped the zucchini into the pan and mixed. Tasted just fine...or so they said!

## Summary

**Yield:** 1

**Prep Time:** 5 minutes

**Category:** Cakes

## Ingredients

## Instructions