

Chocolate Zucchini Cake

MAKES 4 SERVINGS



INGREDIENTS

1 1/4 cups all-purpose flour
1 cup sugar
1/4 cup cocoa
1 teaspoon baking powder
1/2 teaspoon soda
1/2 teaspoon salt
1/2 teaspoon cinnamon
2 eggs
1/3 cup canola oil
1/2 cup plain yogurt
1 teaspoon vanilla
2 teaspoons grated orange peel
1 1/2 cups grated zucchini

Orange Glaze

1/2 cup powdered sugar
1 tablespoon melted butter
2 tablespoons orange juice
1/2 teaspoon grated orange peel

DIRECTIONS

1. Heat oven to 350 degrees. Lightly grease an 8x8" cake pan or 8" round spring form pan.
2. In medium mixing bowl, sift together flour, sugar, cocoa, baking powder, soda, salt and cinnamon.
3. In large mixing bowl, beat eggs and stir in canola oil.
4. Beat dry ingredients into egg mixture alternately with yogurt. Stir in vanilla, orange peel and zucchini.
5. Pour batter in baking pan and bake 50 to 60 minutes or until toothpick inserted in the middle comes out clean.
6. Cool. Drizzle glaze over cake.

Orange Glaze

Mix together powdered sugar and butter. Stir in orange juice and grated peel.



GREEN MOUNTAIN AT FOX RUN

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