

# Chocolate Zucchini Cake



## Kade Burzlaff

DeWitt Hustlers

Years in 4-H: 4

Food and Nutrition

Class # 104:40

Years in Project: 4

# Chocolate Zucchini Cake

Exhibit summary: My exhibit is a chocolate zucchini cake using zucchini from my own garden.

Recipe Source: Diane Burke (Grandma's Recipe)

½ c. margarine  
½ c. vegetable oil  
1 ¾ c. granulated sugar  
2 eggs  
1 tsp vanilla  
2 c. peeled, grated zucchini  
2 ½ c. flour  
1 tsp. baking soda  
½ tsp. Cinnamon  
4 heaping T. cocoa  
½ tsp. Salt  
½ c. buttermilk  
½ c. chocolate chips  
½ c. brown sugar  
½ c. chopped nuts

Cream together margarine, oil, and sugar. Add eggs, vanilla and zucchini. Add flour, soda, cinnamon, cocoa, and salt, alternately with milk. Spread in a greased and floured 9x13 inch pan. Top with chocolate chips, brown sugar and nuts. Bake at 325 degrees for 45 min.

### Exhibit Goal - What did you plan to do or learn?

I enjoy making recipes that are a tradition for my family. My first year of 4-H, I used my Grandma Burke's recipe to make chocolate chip cookies. I've also used my Grandma Burzlaff's recipe to make raspberry pie and my godmother's recipe for candy bar pizza. This year, I decided to use another of my Grandma Burke's recipes. My goal was to use something from my garden and incorporate it into baking. Chocolate Zucchini Cake is a family favorite, and the zucchini plant in my garden was full of zucchini, so I decided that would be a good thing to make!

### What steps did you take to learn or do this?

My first step was to find the recipe for the Chocolate Zucchini Cake. My grandma had put it in our church cookbook, so I found it there. I also had to go to the store to pick up a few ingredients that we didn't have on hand. We purchased pecans, buttermilk, margarine, and chocolate chips. Everything else was already in our pantry or refrigerator. I mixed together the margarine, oil, and sugar, and then added the eggs, vanilla, and the peeled and grated zucchini. Then, I added the flour, soda, cinnamon, cocoa and salt alternately with the buttermilk. I

put the batter in two greased and floured 8x8 inch pans instead of one 9x13. I decided to do this so I could bring part of the cake to the fair and my family could enjoy the rest. Finally, I topped it with the chocolate chips, brown sugar, and nuts. I baked the cake at 325 degrees. It took slightly less than the 45 minutes that the recipe called for because I was using two smaller pans.

### What were the most important things you learned?

During this project, I learned the benefits of using zucchini in baked goods. Zucchini adds texture and moistness to the cake. It also helps to bulk up the cake and provides a boost of nutrition, too. I was glad to find a way to incorporate something from my garden into a cake because we have an abundance of zucchini! I also learned the reason for greasing AND flouring a cake pan. The flour acts as a barrier so that the grease doesn't melt and absorb into the cake while it bakes, allowing it to do its job in the end, after the cake is baked.

Cost of Ingredients:

Chocolate Chips ( $\frac{1}{2}$ c.):	\$0.70
Pecans ( $\frac{1}{2}$ c.):	\$1.74
Buttermilk ( $\frac{1}{2}$ c.):	\$0.15
Margarine ( $\frac{1}{2}$ c.):	\$0.27

Remaining Items: Had on Hand

Total Cost: \$2.86

## Project Photos:

Mixing the sugar, eggs, margarine



Peeling and grating the zucchini



Top of Cake



Cross section of cake



Bottom of cake

