

CHOCOLATE ZUCCHINI CAKE

SOURCE: SAVEUR JULY/AUG/01

INGREDIENTS:

2 medium zucchini, trimmed/grated on large holes of box grater
9 TBS butter, at room temperature
2 1/2 C all purpose flour
1/4 C unsweetened cocoa
1 1/4 tsp baking soda
1 tsp salt
1 1/2 C sugar
1/2 C corn oil
2 eggs
1 tsp vanilla extract
1/2 C buttermilk
1/4 C confectioners' sugar

DIRECTIONS:

Working in batches, put a small mound of zucchini in center of large square of double-layer cheesecloth - gather corners together & squeeze out as much water as possible. Transfer zucchini to bowl & set aside.

Preheat oven to 325° F. Butter deep 9" cake pan with 1 TBS butter - sift flour, cocoa, baking soda & salt together in mixing bowl - set aside.

Beat together remaining 8 TBS butter & sugar in large bowl with electric mixer on medium speed till fluffy (3-4 minutes). Add oil, beating well - beat in 1 egg at a time - add vanilla - reduce speed to low & beat in flour mixture & buttermilk in 3 alternate batches. Stir in reserved zucchini.

Pour batter into prepared pan & bake till toothpick comes out clean (about 80 minutes). Remove from oven & set aside to cool - invert onto plate & dust with confectioners' sugar.