

Judy's Chocolate Zucchini Bundt Cake

Blue Ribbon Winner, Washington County Fair 1979

2 1/2 cups flour
1/2 cup cocoa
2 1/2 tea. baking powder
1 1/2 tea. baking soda
1 tea. salt
1 tea. cinnamon
3/4 cup soft butter or margarine
2 cups sugar
3 eggs
2 tea. orange peel
2 tea. vanilla
2 cups coarsely grated zucchini
1/2 cup milk
1 cup chopped walnuts (optional)

Glaze:

3/4 cup confectioners sugar
2 Tbl. orange juice
1/2 tea. grated orange peel.

Preheat oven to 350 degrees F.

Grate zucchini. Pat dry between paper towels. Set aside.

Combine flour, cocoa, baking powder, baking soda, salt and cinnamon. Set aside. Beat together butter and sugar until smoothly blended. Add eggs. Beat well. Stir in vanilla, orange peel and zucchini. Add dry ingredients alternately with milk including the nuts in the last addition.

Grease and lightly flour a 10-inch bundt pan. [Flouring the pan will allow better release after baking.] Pour batter into bundt pan. Bake at 350 degrees F. on middle rack in the oven for about 1 hour or until a wooden toothpick inserted in center comes out clean. Cool 15 minutes. Turn out on rack to cool. Drizzle glaze over cake.

For Glaze: In a small bowl combine all ingredients. Stir until smooth. Drizzle glaze over cake while cake is still warm.

[Note: Remember this recipe is over 30 years old and I might not use 2 cups of sugar in this recipe today! You could use whatever nuts were good for your family or you might substitute cranberries or other dried fruits for the nuts.]

