

## **Chocolate-zucchini Bundt cake with chocolate glaze**

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### **Ingredients:**

Zucchini Cake

2 cups sugar

$\frac{3}{4}$  cup oil

3 eggs

1 teaspoon salt

1  $\frac{1}{2}$  teaspoon baking soda

$\frac{1}{2}$  cup cocoa

1 teaspoon cinnamon

1  $\frac{1}{2}$  teaspoon baking powder

2 teaspoon vanilla

2  $\frac{1}{2}$  cups flour

$\frac{1}{2}$  cup milk

2 cups grated or shredded zucchini



Glaze

3 tablespoons butter, cut into  $\frac{1}{2}$  inch squares

$\frac{3}{4}$  cup semi-sweet chocolate chips

1 tablespoon corn syrup

### **Instructions:**

Zucchini Cake

Grease and flour Bundt pan and preheat oven to 325 degrees.

Blend together sugar, oil and eggs. In a separate bowl combine flour, salt, baking soda, cocoa, and cinnamon and baking powder. With the mixture on medium mix in the flour mixture. Then slowly adding milk and zucchini. Mix until well combined. Pour into greased pan.

Bake at 325 for 50 minutes.

Glaze

In a double boiler over medium heat, combine butter, chocolate chips and corn syrup. Stir until completely melted and well incorporated. Drizzle over cooled cake.