

Chocolate Zucchini Cake

1 ½ cups soft whole wheat flour
1 cup soft white flour
½ cup cocoa
2 ½ tsp. baking powder
1 ½ tsp. baking soda
1 tsp. cinnamon
¾ cup butter
1 ½ Sucanat (sugar)
3 eggs
2 ½ tsp. grated orange rind
2 tsp. vanilla
2 cups grated zucchini
½ cup soy milk
1 cup ground nuts **OR** ½ cup sunflower seeds
1/3 cup milled flax

Combine flours, cocoa, baking powder, baking soda and cinnamon. In a large bowl, combine butter and Sucanat, then beat in eggs. Stir in 2 tsp. orange rind, zucchini and vanilla. Stir in dry ingredients, alternating with milk and nuts. Pour into greased bundt pan or 9x13" pan. Bake at 350 degrees for approximately 40 minutes (depends on type of pan used).

From Sandy Pomeroy