

CHOCOLATE ZUCCHINI CAKE WITH CHOCOLATE FROSTING

(from [The Colbert Clan](#))

for the cake:

1/2 cup oil
1 1/2 cups sugar
2 teaspoons vanilla
1 large egg
1/2 cup milk
2 cups shredded zucchini
2 cups flour
1/2 cup cocoa powder
1 1/2 teaspoons baking soda
1/2 teaspoon salt

for the frosting:

1 cup butter, softened
1/2 teaspoon vanilla
3-4 tablespoons milk
1/2 cup cocoa powder
3 1/2 cup powdered sugar

Heat oven to 350 and spray your 9×13 pan.

In one bowl mix together oil, sugar, vanilla, egg and milk until combines. Add grated zucchini. In a second bowl mix together flour, cocoa powder, baking soda and salt.

Pour dry ingredients into wet mixture and mix.

Pour into your 9×13 pan and bake for 28 to 30 minutes. Cool completely before frosting.

Make the frosting: Beat the butter until fluffy. Mix in vanilla and milk. Mix in cocoa and powdered sugar, whip until the mixture is smooth and creamy. I did not have to use all the powdered sugar mixture.

Cut in squares and serve.