Double Chocolate Zucchini Cake

with Powdered Sugar

🕐 2h ✕ 2 Servings

What's full of chocolate and provides a few servings of veggies? This double chocolate zucchini cake! But wait, it gets better—literally. It's the perfect make-ahead sweet treat. Bake the cake the day before serving, wrap it up, and set it aside at room temperature overnight. As it sits, the moisture from the zucchini disperses throughout the crumb, ensuring that each bite is tender and moist. (2p serves 8; 4p serves 12.)

What we send

- 2 zucchini
- 2 (1 oz) sour cream [7]
- 5 oz granulated sugar
- 5 oz all-purpose flour [1]
- 2 (¾ oz) unsweetened cocoa powder
- ¼ oz baking soda
- ¼ oz baking powder
- 3 oz chocolate chips [6,7]
- 2½ oz confectioners' sugar

What you need

- 2 large eggs [3]
- neutral oil
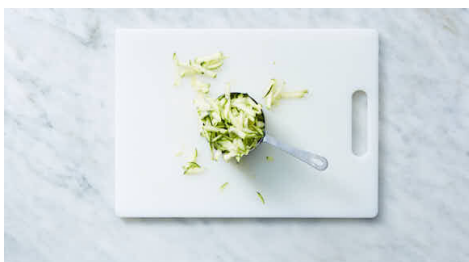- 1 tsp vanilla
- kosher salt

Tools

- 8-inch round cake pan
- box grater

Allergens
Wheat (1), Egg (3), Soy (6), Milk (7).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving
Calories 390kcal, Fat 20g, Carbs 51g,
Protein 4g

1. Grate zucchini

Preheat oven to 350°F with a rack in the center. Grease an 8-inch round cake pan with **oil**. Coarsely grate **1 cup zucchini** on the large holes of a box grater.

2. Combine wet ingredients

In a large bowl, whisk to combine **all of the sour cream and granulated sugar**, **2 large eggs**, **½ cup oil**, **¼ cup water**, and **1 teaspoon vanilla**.

3. Add dry ingredients

To bowl with **wet ingredients**, whisk in **all of the flour and cocoa powder**, **1 teaspoon baking soda**, and **½ teaspoon each of baking powder and salt** until just combined.

4. Add zucchini

Gently fold in **grated zucchini** and **chocolate chips**. Transfer **batter** to prepared pan and even out the surface.

5. Bake cake

Bake **cake** on center oven rack until a toothpick inserted in the center comes out almost clean, 40–45 minutes. Remove from oven and let cake cool in pan for 15 minutes, then turn out onto a wire rack and set aside to cool completely.

6. Serve

Once **cake** is completely cool, dust top with **confectioners' sugar** and cut into slices for serving. Enjoy!