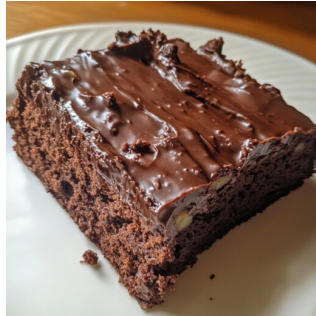


Moist Chocolate Zucchini Cake with Cocoa and Cinnamon

If you're craving something sweet but want to keep it a bit wholesome, this



OVEN
350°F

TIME
40 min

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INGREDIENTS

2 cups all-purpose flour
1½ teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt
... cup cocoa powder
1 teaspoon cinnamon
½ cup vegetable oil
1 cup granulated sugar
2 large eggs
1 teaspoon vanilla extract
2 cups finely grated zucchini (about 2 medium)
½ cup mini chocolate chips (optional)
Powdered sugar for dusting (optional)

DIRECTIONS

1. Preheat and Prep: Preheat the oven to 350°F (175°C).
2. Grease or line a 9x9-inch baking pan.
3. Combine Dry Ingredients: In a medium bowl, whisk together flour, baking powder, baking soda, salt, cocoa powder, and cinnamon.
4. Make the Wet Mixture: In a large bowl, beat oil, sugar, eggs, and vanilla until smooth and well blended.
5. Mix the Batter: Gradually add dry ingredients into the wet ingredients, stirring until just combined.
6. Fold in grated zucchini and chocolate chips, if using.
7. Bake: Pour the batter into your prepared pan and spread evenly.
8. Bake for 35-40 minutes, or until a toothpick inserted in the center comes out clean.
9. Cool and Serve: Let the cake cool completely in the pan.
10. Dust with powdered sugar before slicing and serving, if desired.

SWAPS & NOTES

& Swaps Zucchini : No need to peel it; just grate finely and squeeze lightly if extra watery.

Oil : Use canola, avocado, or even melted coconut oil for a slightly different flavor.

Cinnamon : Adds warmth, but you can skip or sub with nutmeg or espresso powder.

Chocolate Chips : Totally optional, but they boost richness and texture.

TIPS FOR SUCCESS

Don't overmix once the flour goes in-this keeps the crumb soft.

Use a box grater or food processor for fast, fine zucchini shredding.

Let the cake rest before slicing to allow moisture to set.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/moist-chocolate-zucchini-cake-with-cocoa-and-cinnamon/>