

Chocolate Zucchini Loaf

*Make several in the fall when zucchini are more plentiful.
Freeze and bring out for Christmas.*

Butter or hard margarine, softened	6 tbsp.	100 mL
Granulated sugar	1 cup	225 mL
Large egg	1	1
Vanilla	1 tsp.	5 mL
Grated zucchini, with peel	1 cup	250 mL
All-purpose flour	1½ cups	375 mL
Cocoa	¼ cup	60 mL
Baking powder	1¼ tsp.	6 mL
Baking soda	¾ tsp.	4 mL
Salt	½ tsp.	2 mL
Ground cinnamon	½ tsp.	2 mL
Milk	¼ cup	60 mL
Chopped walnuts	½ cup	125 mL

Cream butter and sugar in mixing bowl. Beat in egg. Add vanilla and zucchini. Stir with spoon.

Add next 6 ingredients. Stir to moisten.

Add milk and walnuts. Stir slowly to mix in. Turn into greased 9 x 5 x 3 inch (20 x 12 x 7 cm) loaf pan. Bake in 350°F (175°C) oven for about 60 minutes. An inserted wooden pick should come out clean. Let stand for 10 minutes. Turn out onto rack to cool. Makes 1 loaf.

