

# DARK CHOCOLATE ZUCCHINI BUNDT CAKE

## Ingredients

2 ¼ cups flour	2 large eggs
¾ cup unsweetened cocoa powder	3 oz baking chocolate, melted and cooled
2 tsp baking powder	1 tsp vanilla
1 tsp baking soda	½ cup coffee
1 tsp salt	3 cups grated zucchini or summer squash
½ tsp ground cinnamon	Confectioner's sugar
2 cups brown sugar	
½ cup butter, room temperature	

## Directions

1. Preheat oven to 350 degrees. Grease 10 inch fluted pan with butter or spray.
2. Sift the flour, cocoa, baking powder, baking soda, salt, and cinnamon into a medium bowl.
3. Beat together the brown sugar and butter in a large bowl; add the eggs one at a time, beating well after each addition. Beat in melted chocolate and vanilla. Add the flour mixture alternating with coffee, and beat until smooth. Fold in zucchini. Scrape the batter into the prepared pan.
4. Bake for 50 minutes until a skewer comes out clean when tested.
5. Cool the cake in the pan for 10 minutes on a wire rack, remove the pan, and leave on the rack to cool completely. Dust with confectioners sugar and serve.