



# Recipe from the Cheyenne Botanic Gardens

## **Zucchini Fudge Cake**

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Sue who is our Horticulturist is allergic to lactose, so we showed some substitutions of some ingredients for her. It didn't change the taste of the cake at all! The following is the original recipe with the substitutions in parentheses.

### **Cake:**

4 eggs  
2 ¼ cups sugar  
¾ cup butter (¾ cup whey-free margarine)  
3 cups all purpose flour  
½ cup unsweetened cocoa  
2 teaspoons baking powder  
1 teaspoon baking soda  
¾ teaspoon salt  
1 cup buttermilk (water)  
3 cups coarsely shredded unpeeled zucchini  
1 cup chopped walnuts – optional

In a large bowl, beat eggs until fluffy. Add the sugar gradually and beat until the mixture is thick and lemon-colored. Beat in vanilla and butter (margarine). Combine flour, cocoa, baking powder, baking soda and salt. Stir ½ of dry ingredients into egg mixture. Add buttermilk (water) and mix. Add remaining flour mixture and beat until smooth. Fold in zucchini and nuts. Divide batter into four 8-inch or 9-inch round, greased and floured pans. Bake at 350 degrees for 25-30 minutes or until the top springs back when gently pressed. Cool in pans for 10 minutes, remove to wire racks and cool completely. (I baked mine in a 9X13 pan but had to cook it for almost 50 minutes – this is a really thick, big cake.) When cool, assemble layers and frost with chocolate frosting.

### **Frosting:**

1 cup butter, softened (1 cup butter flavored Crisco)  
2 pounds powdered sugar  
½ cup unsweetened cocoa  
½ teaspoon cinnamon  
1 tablespoon vanilla  
½ cup milk (water)

Mix all ingredients until smooth. This makes a lot of frosting and you may not need all of it if you bake a 9 X 13 cake.