Chocolate Zucchini Cake

Preheat oven to 160°C

Ingredients

125g margarine

1½ cups sugar

2 eggs

1 teaspoon vanilla essence

½ cup milk

2½ cups plain flour

4 Tablespoons cocoa

1 teaspoon bi-carb soda

½ teaspoon cinnamon

½ teaspoon salt

2 cups shredded zucchini (unpeeled)

1 teaspoon grated rind of orange

Method

* Cream margarine and sugar.

* Beat in eggs, one at a time, vanilla and milk.

* Add sifted dry ingredients then stir in zucchini.

* Cook in a greased 23x30cm tin for 40-45 minutes.

* Ice with chocolate icing if desired or dust with icing sugar.