

# chocolate zucchini bundt

## RECIPE COURTESY OF ZOË FRANÇOIS

Zoë Bakes Cakes: Everything You Need to Know to Make Your Favorite Layers, Bundts, Loaves, and More” by Zoë François © Ten Speed Press 2021. Provided courtesy of Zoë François. All rights reserved.

### INGREDIENTS:

- ½ cup (110 grams) unsalted butter, plus more for greasing the pan
- ⅔ cup (50 grams) cocoa powder, plus more for dusting the pan and cake
- ¾ cup (150 grams) lightly packed brown sugar
- ¾ cup (150 grams) granulated sugar
- 1 teaspoon pure vanilla extract
- ½ cup (120 ml) mild-flavored oil, such as vegetable oil
- 2 large eggs, at room temperature
- 2 ¼ cups (270 grams) all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- ½ cup (120 grams) plain full-fat yogurt
- 2 cups (315 grams) grated unpeeled zucchini
- 4 ounces (115 grams) bittersweet chocolate, melted and cooled

### ACTIVE TIME:

30 minutes

### TOTAL TIME:

1 hour and 45 minutes

### EASE OF PREPARATION:

Easy

### YIELD:

1 Bundt cake

### SPECIAL EQUIPMENT:

a 12-cup / 2.8-liter Bundt pan

*For this recipe, I've taken my chocolate zucchini bread and baked it in a Bundt pan for a beautiful presentation.*

### INSTRUCTIONS

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1. Preheat the oven to 325° F / 165°C. Generously grease a 12-cup / 2.8-liter Bundt pan with butter and dust with cocoa powder.
2. In a stand mixer fitted with the paddle attachment, cream the butter on medium-high speed until creamy and smooth, about 1 minute.
3. Turn the mixer speed to low, add both sugars and the vanilla extract to the butter, and mix until incorporated. Drizzle in the oil, turn the speed to medium-high, and beat until very light and fluffy, about 5 minutes. Scrape the bowl often for even incorporation.
4. Turn the speed to medium-low and add the eggs, one at a time, beating just until combined. Scrape the bowl after each addition.
5. In a medium bowl, sift together the flour, baking soda, salt, and cocoa powder. Sift to remove any lumps.
6. Add one-third of the flour mixture to the butter mixture, mixing on low speed just until combined. Add half the yogurt, mixing until incorporated. Repeat with another one-third flour, then the remaining yogurt, and finish with the final one-third flour, scraping the bowl and paddle after each addition.
7. Remove the bowl from the mixer and stir in the zucchini until it is evenly distributed. Then add the chocolate and stir until combined.
8. Pour the batter into the prepared pan. Gently tap the pan on the counter several times to make sure the batter has fully settled into the nooks of the Bundt.
9. Bake until a tester comes out with moist crumbs, about 1 hour. DO NOT OVERBAKE. Let the cake cool in the pan for 10 minutes, then flip it out onto a serving plate and dust the top with cocoa before serving.