

Courgette Chocolate Cupcakes

from In Our Grandmothers' Kitchens

Ingredients:

1-1/4 cups flour
2 tablespoons unsweetened cocoa
1/4 cup (1/2 stick) butter
1/4 cup canola oil
7/8 cup sugar
1 egg
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon vanilla
1/4 cup buttermilk
1 cup grated zucchini (stem but do not pare first)

Instructions:

Preheat the oven to 325 degrees. Sift together the flour and the cocoa. Using an electric mixer at medium speed, cream together the butter, oil, and sugar in a mixing bowl until light and fluffy. Beat in the egg. Blend in the vanilla, followed by the baking soda and salt; then add the flour/cocoa mixture mixture alternately with the buttermilk. Stir in the zucchini.

Pour the batter into lined muffin cups. Bake until the cakes test done, about 25 minutes. Ice with your favorite frosting. Makes about 18 cupcakes.