**Chocolate Chocolate Chip Zucchini Cakes**

Adapted from [Food Network](http://www.foodnetwork.com/recipes/paulas-home-cooking/chocolate-chip-zucchini-bread-recipe/index.html)

2 1/2 cups all-purpose flour  
1/2 cup cocoa  
1 teaspoon baking soda  
1/2 teaspoon baking powder  
1 teaspoon salt  
1 1/2 cups sugar  
3 eggs  
1 cup canola oil  
2 teaspoons vanilla  
2 packed cups grated zucchini (don’t peel it)  
1 cup chocolate chips

Preheat oven at 350 F. Spray two 9×5 inch pans with nonstick spray.

In a large bowl, stir together flour, cocoa, baking soda, baking powder and salt.

In a medium bowl, beat the sugar and eggs until light and fluffy. Add the oil and vanilla. Add to the dry ingredients along with the zucchini and chocolate chips. Stir just until combined, and divide between the loaf pans.

Bake for 50-60 minutes, or until the tops are cracked and springy to the touch. Makes 2 cakes.