Easy Chocolate Zucchini Cake
From our Jul-Sep 2011 Newsletter

Ingredients:
1/2 cup (4 ounces) butter, softened
4 large eggs
1 tsp. vanilla extract
1/4 tsp. almond extract
1 cup sour cream
1 chocolate fudge cake mix with pudding
in the mix
1/2 tsp. ground cinnamon
1 medium zucchini, shredded, about 1-1/2 cups shredded
1 cup semisweet chocolate chips
1 cup chopped pecans or walnuts
Preparation:

Heat oven to 325° (350° for a light-colored pan). Grease and flour
a 10-inch or 12-cup Bundt cake pan

1. In a mixing bowl with electric mixer, beat the butter until light.
   2. Beat in eggs and flavorings, then the sour cream and
   cinnamon. 3. Slowly beat in the cake mix. Stir in the zucchini,
   chocolate chips, and pecans.
1. 4. Spoon the batter into the prepared pan and bake for 40 to 50
   minutes, or until a toothpick or cake tester comes out clean
   when inserted in the center of the cake.
2. 5. Cool on a rack for 15 minutes. Invert the cake onto a serving
   plate to cool completely. Frost the cake with the frosting of your
   hcoice or dust with powdered sugar.