

Choco-Zucchini Cupcakes

Nonstick cooking spray or baking cups

2 cups shredded zucchini (8 oz.)

3 eggs

2 cups granulated sugar

$\frac{3}{4}$ cup cooking oil

2 tsp. vanilla

2 cups all-purpose flour

$\frac{2}{3}$ cup unsweetened cocoa powder

1 tsp. baking soda

1 tsp. salt

$\frac{1}{2}$ tsp. baking powder

$\frac{3}{4}$ cup milk chocolate pieces (optional)

1 recipe Peanut Butter Frosting

Preparation:

1. Preheat oven to 325 degrees. Line twenty-four 2 $\frac{1}{2}$ inch muffin cups with a double or single layer of paper bake cups or lightly coat with nonstick cooking spray.
2. In a large bowl stir together zucchini, eggs, granulated sugar, oil, and vanilla. Add flour, cocoa powder, baking soda, salt, baking powder, and if using, chocolate pieces; stir until combined. Spoon batter into prepared cups, filling about half full. Bake about 25 minutes or until a wooden toothpick inserted near center comes out clean. Cool in pans on wire racks for 5 minutes. Remove from cups. Cool completely. Frost with Peanut Butter Frosting.

Peanut Butter Frosting: Beat $\frac{1}{2}$ cup peanut butter, $\frac{1}{3}$ cup softened butter, 1 tablespoon milk, and $\frac{1}{2}$ teaspoon vanilla with electric mixer on medium speed until smooth. Gradually add 1 $\frac{1}{2}$ cups powdered sugar, beating until combined. If necessary, stir in 1 to 2 teaspoons additional milk until desired consistency. Makes about 24 cupcakes.

Can use a 9x13 pan and bake at 350 degrees for 35-45 minutes if preferred.

4300 Non-perishable food 9-11 years

Choco-Zucchini Cupcakes

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This was my second time at fair entering something in non-perishable food. This year I chose to bake these zucchini cupcakes because my family loves them and because the chocolate and peanut butter go really good together. Also this year we grew lots of zucchini, so I used some from our garden.

What I learned when baking and cooking is to always have your hair pulled up because no one wants hair in their food, and I learned to always wash my hands after dealing with raw egg. On the peanut butter frosting I use crunchy peanut butter instead of creamy because it gives the frosting texture and, we use semi-sweet chocolate chips instead of milk chocolate.

One more thing I learned is that the peanut butter frosting did not work too well in a piping bag I tried to use. I wanted to try decorating using the piping thing, but I like to use crunchy peanut butter and the peanuts got stuck. So, I just decided to use a knife to decorate with the frosting.

If I make these again, I might consider using applesauce instead of cooking oil because the judge at fair said it might make them healthier. I really enjoy baking!