

California Zucchini Bars

Pamela Feeney

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*1/2 cup butter
1/2 cup oil
1 3/4 cups sugar
2 eggs
4 tablespoons cocoa
1 teaspoon baking soda
1 teaspoon salt
1/2 teaspoon baking powder
1 1/2 teaspoons vanilla
2 1/2 cups flour
2 cups chopped zucchini
6 ounces chocolate chips
(for topping)
1/2 cup nuts (for topping)*

In a bowl, cream the butter, oil, sugar, eggs and vanilla.

In a bowl, sift the baking soda, salt, baking powder, cocoa and flour. Add to the creamed mixture.

Fold in the zucchini. Sprinkle the top with chocolate chips and nuts.

Grease an 11x17x2-inch jelly roll pan. Spread the mixture onto the pan.

Bake at 350 degrees for 30 to 35 minutes.

Per Serving (excluding unknown items): 4521 Calories; 217g Fat (42.4% calories from fat); 53g Protein; 610g Carbohydrate; 19g Dietary Fiber; 672mg Cholesterol; 4732mg Sodium. Exchanges: 16 1/2 Grain(Starch); 2 Lean Meat; 1 Vegetable; 41 1/2 Fat; 23 1/2 Other Carbohydrates.