



Our *Aromatic Finishing Sugars* are infused with the purest Botanicals & Culinary Essential Oils. The enhanced aromatics allow for reduced sugar usage called for in modern recipes. Use them for preserves and simple syrups, rim a glass, or in savory dishes.

## CHOCOLATE ZUCCHINI CAKE

### INGREDIENTS:

- ½ cup grassfed unsalted **Butter**
- ½ cup **Olive Oil**
- 1 ½ cups organic cane **Sugar**
- 2 large **Eggs**
- 2 teaspoons pure **Vanilla Extract**
- ½ cup **Buttermilk**
- 2 ½ cups organic **Whole Wheat Flour**
- 5 Tablespoons **TB Garam Masala**
- Cocoa**
- ¼ teaspoon ground **Clove**
- ½ teaspoon ground **Cinnamon**
- 1 teaspoon **Baking Soda**
- ½ teaspoon **Sea Salt**
- 2 cups finely grated organic **Zucchini** squash, about 2 small
- ¾ cup semi-sweet **Chocolate Chips** {optional}
- ¼ cup **Pecans** or **Walnuts** {optional}

### METHOD:

Preheat oven to 325°F. Butter and flour an 8 x 11.5 x 2 inch glass cake pan. Beat the butter, olive oil and sugar until well blended and creamy. Add the eggs, vanilla, and buttermilk, and beat again.

In a separate bowl, lightly mix the flour, cocoa, clove, cinnamon, baking soda, and sea salt, then add to creamed butter mixture and stir gently. Stir in grated zucchini.

Spoon batter into prepared pan, then, sprinkle chocolate chips and nuts evenly over the top {if using}. Bake for about 40-45 minutes, or until a toothpick stuck into the center of the cake comes out clean.

**TB | TidBits:** *Instead of chocolate chips, try making a syrup out of our Garam Masala Cocoa by mixing 2 Tablespoons of the Cocoa with 2 Tablespoons of hot water or milk, and drizzle it over the top of the cake. Although the cake is satisfying enough on its own, you can also serve it warm with a little vanilla ice cream and more Garam Masala Cocoa syrup drizzled over it.*

Be inspired & visit our Recipe Library at [TERREBOTANICALS.COM](http://TERREBOTANICALS.COM).

{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

