**Chocolate Zucchini Cake**

60 mL margarine

80 mL oil

180 mL sugar

60 mL buttermilk

2 mL vanilla

310 mL flour

2 mL baking powder

2 mL baking soda

40 mL cocoa

1 mL cloves

1 mL cinnamon

1 mL salt

250 mL grated, packed shredded zucchini

30 mL chocolate chips

1. Preheat oven to 350 F. Spray loaf tin with cooking spray.
2. In a large bowl, cream together margarine, oil, sugar, buttermilk and vanilla.
3. In a separate bowl, combine flour, baking powder, baking soda, cocoa, cloves, cinnamon and salt.
4. Add dry ingredients to creamed mixture. Stir until just moistened.
5. Stir in grated zucchini.
6. Pour into loaf tin. Sprinkle with chocolate chips.
7. Bake for 40 minutes or until toothpick comes out clean.