

# CHOCOLATE ZUCCHINI MERLOT CAKE

## INGREDIENTS

- 1 cup cocoa
- 1 cup sugar
- 2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 2 tablespoons poppy seeds
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ cup vegetable oil
- 2 eggs, beaten
- ½ cup buttermilk
- ½ cup Bonking Frog Winter Merlot
- 1 ½ cup grated zucchini

## METHOD

- Preheat oven to 160°C (325°F)
- Mix all dry ingredients together.
- Blend oil and eggs.
- Add the merlot and buttermilk, mix well.
- Fold in zucchini.
- Stir all ingredients together well.
- Pour into greased loaf pan.
- Bake for 60 minutes.

***Enjoy with a glass of  
Bonking Frog Winter Merlot***

*...featured this recipe on ABC Radio -  
Kristy's Kitchen with Ron Tate - its  
absolutely delicious and easy too!  
Julie*

