Chocolate Zucchini Cake Recipe by Cultivating Cooks

**CHOCOLATE ZUCCHINI CAKE**

2½ cups flour
½ cup cocoa
2½ tsp. baking powder
1¼ tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
¾ cup butter
2 cups sugar

Combine flour, cocoa, baking powder, baking soda, salt and cinnamon.

In a large bowl, combine butter and sugar, then beat in eggs. Stir in 2 tsp. orange rind, vanilla and zucchini.

Stir in dry ingredients, alternating with milk and nuts. Pour into greased bundt pan and bake at 350 degrees F for 1 hour.

Combine icing sugar with orange juice and ½ tsp. orange rind and spread over warm cake.

— Elizabeth Eder
Baltimore, Maryland

---

Food literacy, school gardens, cooking programs for kids.

**Cultivating Cooks** is a classroom based gardening and cooking program that connects students with local cooks, community gardeners and other local food producers. The overall goal is to get kids enthusiastic about “all things green” - understanding how they too can become “green garden stewards” both at school and at home. Teachers are actively involved in the process and have an opportunity to partake alongside the students; learning about healthy food systems and sustainable food practices by engaging in hands-on activities.

The Cultivating Cooks program allows students to understand more about where our food comes from, identify a wide variety of produce through taste testing and cooking, learn why local food is important, and how to make healthy food choices. Students have an opportunity to tend to the school garden, help grow plants and crops and then cook with the foods they harvest. Farmers and Chefs have an opportunity to engage with the community in which they live and further support and encourage good food sustainability through these vital connections with schools, students and their families. Children learn and are inspired to grow their own food in their “urban centre” and also create important connections with community leaders all the while having fun in the process.

**Cultivating Cooks School Food Program.**