Chocolate Zucchini Roll

350 degrees

Cake:

3 eggs

1t vanilla

1c flour

¾ c sugar

½ c baking cocoa

1t baking soda

1t cinnamon

¼ t salt

1c shredded zucchini

Filling:

8oz cream cheese, softened

¼ c butter, softened

2t vanilla

1c powdered sugar

Additional powdered sugar

In mixing bowl beat eggs and vanilla. In separate bowl combine dry ingredients. Add to egg mixture, mix well. (Batter will be thick) stir in zucchini. Spread into a greased and wax paper lined 15x10x1.

Bake 10-15min or until cake springs back when lightly touched.

Turn onto a linen towel lightly dusted with powdered sugar. Peel off waxed paper and roll up, jelly-roll style, starting with a short side. Cool on wire rack. In mixing bowl beat cream cheese, butter and vanilla until fluffy. Beat in powdered sugar.

Unroll cake, spread filling within 1” of edges. Roll up again and dust with powdered sugar. Refrigerate until serving.