#### Washington State Health Care Authority

# Recipes for fall from our Recovery Supports team

#### Down East Main Pumpkin Bread

View the pumpkin bread recipe. "Hands down the best pumpkin bread I've ever made, and a huge fan favorite with friends and family!" – Amanda Polley

### Slow Cooker Pot Roast

View the pot roast recipe. "Comfort food during the cold weather." – Wanda Johns

## Grandma's Dorine's Chocolate Zucchini Cake

"This delicious chocolate cake is a Fuchs family favorite. We've been known to eat it for breakfast because 'it has vegetables! It's healthy!" – Gillian Holsinger

- <sup>1</sup>/<sub>2</sub> cup margarine
- 1 ½ cup sugar
- 2 eggs
- 1 tsp vanilla
- $2\frac{1}{2}$  cup flour
- 1 tsp baking soda
- <sup>1</sup>/<sub>2</sub> tsp baking powder
- <sup>1</sup>⁄<sub>2</sub> tsp cinnamon
- 4 tbsp cocoa
- 1/2 tsp salt
- <sup>1</sup>/<sub>2</sub> cup vegetable oil
- 1/2 cup sour milk (11/2 tsp of vinegar or lemon juice and fill measuring cup with milk to 1/2 cup)
- 2 cups zucchini peeled and shredded.
- Cream margarine and sugar, add eggs vanilla and beat. Sift/mix dry ingredients together and add to creamed mixture alternating with sour milk and oil. Mix in Zucchini. Put in 9 x 13 greased pan and top with:
- 1 cup chocolate chips
- <sup>1</sup>/<sub>2</sub> cup brown sugar
- 1 cup chopped walnuts.

Bake for 40-45 minutes at 325 degrees