



Chocolate-Zucchini Cake

READY IN



90 min.

SERVINGS



30

CALORIES



143 kcal

DESSERT

Ingredients

- 1 pkg devil's food cake mix (2-layer size)
- 16 oz ready-to-spread chocolate frosting
- 3.9 oz jell-o chocolate flavor pudding instant
- 1 cup cool whip whipped topping thawed
- 3 cups zucchini shredded

Equipment

- bowl
- oven

- whisk
- toothpicks

Directions

- Heat oven to 350F.
- Prepare cake batter as directed on package.
- Add dry pudding mix; beat 2 min.
- Add zucchini; beat just until blended.
- Pour into 2 greased and floured 9-inch round pans.
- Bake 28 to 30 min. or until toothpick inserted in centers comes out clean. Cool cakes in pans 10 min.; invert onto wire racks. Gently remove pans; cool cakes completely.
- Spoon frosting into medium bowl.
- Add COOL WHIP; whisk until blended. Stack cake layers on plate, filling and frosting with COOL WHIP mixture.

Nutrition Facts

 **PROTEIN 3.52%** **FAT 31.95%** **CARBS 64.53%**

Properties

Glycemic Index:0.5, Glycemic Load:0.04, Inflammation Score:-1, Nutrition Score:2.4973913074835%

Flavonoids

Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

Nutrients (% of daily need)

Calories: 143.3kcal (7.16%), Fat: 5.34g (8.22%), Saturated Fat: 1.63g (10.18%), Carbohydrates: 24.28g (8.09%), Net Carbohydrates: 23.54g (8.56%), Sugar: 17.64g (19.6%), Cholesterol: 0.05mg (0.02%), Sodium: 201.93mg (8.78%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.33g (2.65%), Phosphorus: 60.04mg (6%), Copper: 0.11mg (5.39%), Iron: 0.96mg (5.33%), Manganese: 0.1mg (5.19%), Magnesium: 14.01mg (3.5%), Potassium: 120.74mg (3.45%), Folate: 12.24µg (3.06%), Selenium: 2.08µg (2.98%), Fiber: 0.74g (2.95%), Vitamin E: 0.43mg (2.84%), Calcium: 27.01mg (2.7%), Vitamin C: 2.22mg (2.69%), Vitamin B2: 0.04mg (2.44%), Vitamin B1: 0.03mg (2.19%), Vitamin B3: 0.32mg (1.58%), Zinc: 0.22mg (1.49%), Vitamin B6: 0.03mg (1.38%), Vitamin K: 1.22µg (1.16%)