



Chocolate Zucchini Snack Cake

 Gluten Free

READY IN



110 min.

SERVINGS



6

CALORIES



526 kcal

DESSERT

Ingredients

- 1.7 cups german chocolate
- 1 cup zucchini shredded unpeeled (1 medium)
- 0.5 teaspoon ground cinnamon
- 0.1 teaspoon ground cloves
- 0.3 cup buttermilk
- 2 tablespoons vegetable oil
- 1 eggs
- 0.3 cup nuts chopped

0.3 cup semisweet chocolate chips miniature

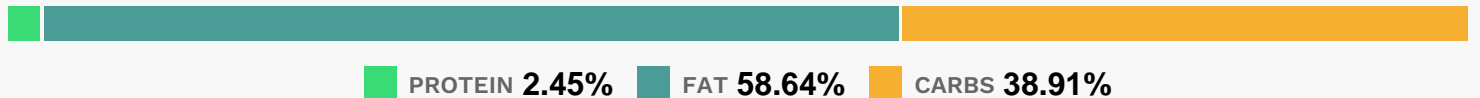
Equipment

- bowl
- frying pan
- oven
- hand mixer
- toothpicks
- cake form

Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Spray bottom and side of 9- or 8-inch round or square cake pan with baking spray with flour.
- In large bowl, beat cake mix, zucchini, cinnamon, cloves, buttermilk, oil and egg with electric mixer on low speed until moistened, then on medium speed 2 minutes, scraping bowl occasionally.
- Pour into pan.
- Sprinkle evenly with nuts and chocolate chips.
- Bake 9-inch pan 27 to 35 minutes, 8-inch pan 32 to 40 minutes or until toothpick inserted in center comes out clean. Cool completely, about 1 hour.

Nutrition Facts



Properties

Glycemic Index:13.44, Glycemic Load:0.51, Inflammation Score:-2, Nutrition Score:6.38130444040099%

Flavonoids

Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg

Nutrients (% of daily need)

Calories: 526.14kcal (26.31%), Fat: 33.48g (51.5%), Saturated Fat: 15.37g (96.05%), Carbohydrates: 49.98g (16.66%), Net Carbohydrates: 48.34g (17.58%), Sugar: 37.28g (41.43%), Cholesterol: 28.97mg (9.66%), Sodium: 24.4mg (1.06%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 8.48mg (2.83%), Protein: 3.15g (6.29%), Iron: 6.16mg (34.22%), Manganese: 0.34mg (17%), Copper: 0.22mg (10.96%), Vitamin K: 10.1µg (9.62%), Magnesium: 36.66mg (9.16%), Phosphorus: 82.75mg (8.28%), Fiber: 1.64g (6.55%), Vitamin B2: 0.09mg (5.13%), Selenium: 3.5µg (5%), Potassium: 170.42mg (4.87%), Zinc: 0.69mg (4.61%), Vitamin C: 3.73mg (4.52%), Vitamin E: 0.55mg (3.64%), Vitamin B6: 0.07mg (3.56%), Calcium: 31.16mg (3.12%), Folate: 11.93µg (2.98%), Vitamin B5: 0.3mg (2.95%), Vitamin B3: 0.48mg (2.38%), Vitamin B1: 0.03mg (2.15%), Vitamin B12: 0.13µg (2.15%), Vitamin A: 103.82IU (2.08%), Vitamin D: 0.28µg (1.84%)