



Chocolate Zucchini Snack Cake

READY IN



110 min.

SERVINGS



6

CALORIES



296 kcal

DESSERT

Ingredients

- ☐ 0.3 cup buttermilk
- ☐ 1 eggs
- ☐ 1.7 cups chocolate cake mix
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 0.1 teaspoon ground cloves
- ☐ 0.3 cup nuts chopped
- ☐ 0.3 cup semisweet chocolate chips miniature
- ☐ 2 tablespoons vegetable oil
- ☐ 1 cup zucchini shredded unpeeled (1 medium)

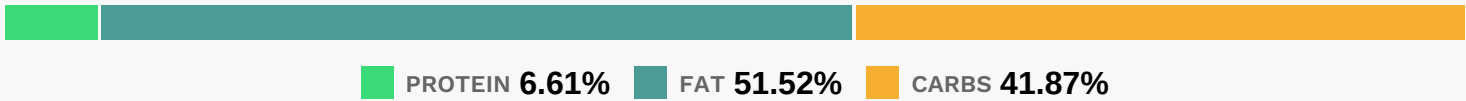
Equipment

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

Directions

- ☐ Heat oven to 350F (325F 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:-3, Nutrition Score:8.2039129682209%

Flavonoids

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

Nutrients (% of daily need)

Calories: 296.18kcal (14.81%), Fat: 17.7g (27.23%), Saturated Fat: 4.8g (30.03%), Carbohydrates: 32.37g (10.79%), Net Carbohydrates: 29.93g (10.88%), Sugar: 17.42g (19.36%), Cholesterol: 28.97mg (9.66%), Sodium: 299.4mg (13.02%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 12.14mg (4.05%), Protein: 5.11g (10.22%), Manganese:

0.41mg (20.72%), Copper: 0.35mg (17.63%), Phosphorus: 172.75mg (17.28%), Iron: 2.57mg (14.29%), Magnesium: 52.32mg (13.08%), Selenium: 7.63µg (10.9%), Vitamin K: 11.36µg (10.82%), Fiber: 2.44g (9.75%), Vitamin B2: 0.14mg (8.26%), Folate: 32.59µg (8.15%), Calcium: 81.16mg (8.12%), Potassium: 280.42mg (8.01%), Zinc: 0.96mg (6.39%), Vitamin E: 0.92mg (6.1%), Vitamin B1: 0.09mg (5.92%), Vitamin B3: 1.01mg (5.04%), Vitamin C: 3.73mg (4.52%), Vitamin B6: 0.08mg (4.21%), Vitamin B5: 0.34mg (3.41%), Vitamin B12: 0.13µg (2.15%), Vitamin A: 104.82IU (2.1%), Vitamin D: 0.28µg (1.84%)