



Gluten-Free Zucchini-Devil's Food Snack Cake

READY IN



65 min.

SERVINGS



12

CALORIES



287 kcal

DESSERT

Ingredients

- ☐ 15 oz duncan hines devil's food cake gluten free
- ☐ 0.5 cup butter softened
- ☐ 1 cup zucchini shredded unpeeled (1 medium)
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 0.1 teaspoon ground cloves
- ☐ 0.3 cup water
- ☐ 3 eggs
- ☐ 0.3 cup brown sugar packed
- ☐ 2 tablespoons butter softened

☐ 0.3 cup walnut pieces chopped

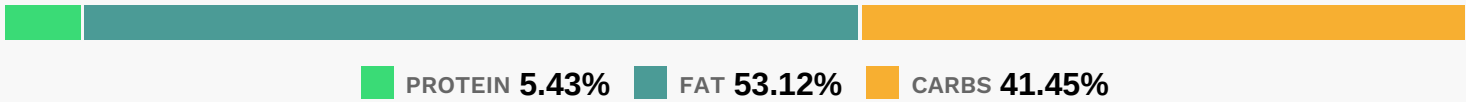
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ toothpicks

Directions

- ☐ Heat oven to 350°F. Grease bottom only of 8-inch or 9-inch square pan with shortening or cooking spray.
- ☐ Reserve 1/4 cup cake mix for streusel; set aside. In large bowl, beat remaining cake mix, 1/2 cup butter, zucchini, cinnamon, cloves, water and eggs on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally.
- ☐ Spread in pan.
- ☐ In small bowl, mix reserved 1/4 cup cake mix and streusel ingredients with fork until mixture is crumbly.
- ☐ Sprinkle over batter.
- ☐ Bake 44 to 49 minutes for 8-inch pan or 38 to 43 minutes for 9-inch pan until toothpick inserted in center comes out clean.
- ☐ Serve warm or cool.

Nutrition Facts



Properties

Glycemic Index:11.67, Glycemic Load:0.07, Inflammation Score:-4, Nutrition Score:5.8300000377323%

Flavonoids

Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg

Nutrients (% of daily need)

Calories: 287.32kcal (14.37%), Fat: 17.76g (27.33%), Saturated Fat: 7.72g (48.26%), Carbohydrates: 31.19g (10.4%), Net Carbohydrates: 30.02g (10.92%), Sugar: 18.39g (20.43%), Cholesterol: 66.27mg (22.09%), Sodium: 386.35mg (16.8%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 3.9mg (1.3%), Protein: 4.08g (8.17%), Phosphorus: 132.91mg (13.29%), Selenium: 8.09µg (11.55%), Iron: 1.94mg (10.78%), Manganese: 0.21mg (10.68%), Copper: 0.2mg (9.87%), Folate: 32.42µg (8.1%), Vitamin A: 376.57IU (7.53%), Vitamin B2: 0.12mg (7.32%), Calcium: 71.16mg (7.12%), Magnesium: 24.5mg (6.13%), Vitamin E: 0.82mg (5.44%), Vitamin B1: 0.08mg (5.22%), Potassium: 179.34mg (5.12%), Fiber: 1.17g (4.67%), Zinc: 0.55mg (3.66%), Vitamin B3: 0.66mg (3.3%), Vitamin B6: 0.06mg (3.24%), Vitamin B5: 0.27mg (2.71%), Vitamin K: 2.77µg (2.64%), Vitamin C: 1.88mg (2.28%), Vitamin B12: 0.12µg (1.97%), Vitamin D: 0.22µg (1.47%)