



## Mint Chocolate Chip Snacking Cake

READY IN



60 min.

SERVINGS



15

CALORIES



254 kcal

DESSERT

### Ingredients

- ☐ 2.5 teaspoons double-acting baking powder
- ☐ 5 tablespoons dairy-free margarine
- ☐ 0.8 cup dairy-free chocolate chips mini (we used Enjoy Life chocolate chips)
- ☐ 0.3 cup dairy-free yogurt plain
- ☐ 2.5 cups flour all-purpose
- ☐ 1.3 cups milk alternative plain
- ☐ 0.5 teaspoon peppermint extract
- ☐ 0.5 teaspoon salt
- ☐ 1.8 cups sugar

☐ 1 teaspoon vanilla extract

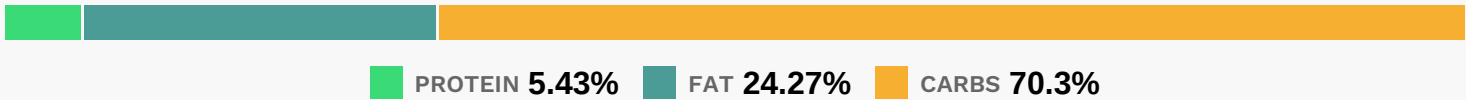
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ blender
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Preheat oven to 375°F.Spray 9 x 13–inch pan with nonstick cooking spray.In medium bowl, combine flour, baking powder and salt.In bowl of electric mixer, cream margarine.
- ☐ Add sugar and beat until fluffy.
- ☐ Add extracts and cultured coconut milk and beat on med–high speed until well–combined.Alternating, add coconut milk and dry ingredients to the mixer bowl, beating on low speed after each addition until just combined.
- ☐ Pour into prepared pan.
- ☐ Bake about 35 min, or until toothpick inserted in center comes out clean.Cool completely in pan on wire rack.
- ☐ Cut into snacking squares and dust with powdered sugar, if desired.

Nutrition Facts



Properties

Glycemic Index:20.57, Glycemic Load:28.36, Inflammation Score:-3, Nutrition Score:4.8986956541953%

Nutrients (% of daily need)

Calories: 253.62kcal (12.68%), Fat: 7.04g (10.84%), Saturated Fat: 3.01g (18.81%), Carbohydrates: 45.9g (15.3%), Net Carbohydrates: 44.72g (16.26%), Sugar: 28.69g (31.88%), Cholesterol: 2.44mg (0.81%), Sodium: 188.71mg (8.2%), Alcohol: 0.14g (100%), Alcohol %: 0.21% (100%), Protein: 3.55g (7.09%), Vitamin B1: 0.18mg (11.83%), Selenium: 7.68µg (10.97%), Folate: 39.38µg (9.85%), Iron: 1.72mg (9.56%), Calcium: 84.84mg (8.48%), Vitamin B2: 0.14mg (8.45%), Manganese: 0.14mg (7.25%), Vitamin B3: 1.38mg (6.91%), Vitamin E: 1.02mg (6.83%), Phosphorus: 57.85mg (5.79%), Fiber: 1.18g (4.73%), Vitamin A: 226.62IU (4.53%), Vitamin K: 2.71µg (2.58%), Vitamin B12: 0.15µg (2.54%), Copper: 0.04mg (1.85%), Magnesium: 7.25mg (1.81%), Vitamin D: 0.27µg (1.81%), Potassium: 60.85mg (1.74%), Vitamin B5: 0.17mg (1.67%), Zinc: 0.24mg (1.61%), Vitamin B6: 0.03mg (1.54%)