



Zucchini Chocolate Cake

READY IN



70 min.

SERVINGS



15

CALORIES



327 kcal

DESSERT

Ingredients

- 0.3 cup cocoa powder
- 0.5 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 0.5 cup butter softened
- 0.5 cup buttermilk
- 0.5 cup canola oil
- 15 servings powdered sugar
- 2 eggs
- 2.5 cups flour all-purpose

- 1 cup milk 2%
- 0.5 teaspoon salt
- 0.5 cup semi chocolate chips
- 1.8 cups sugar
- 1 teaspoon vanilla extract
- 2 cups zucchini shredded

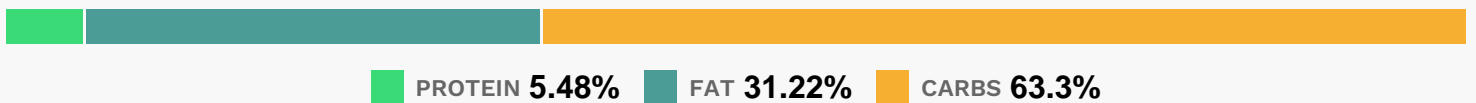
Equipment

- bowl
- oven
- wire rack
- baking pan
- toothpicks

Directions

- Preheat oven to 325°. In a large bowl, beat butter, sugar and oil until smooth.
- Add eggs, one at a time, beating well after each addition. Beat in vanilla.
- Combine milk and buttermilk.
- Combine flour, cocoa, baking soda, baking powder and salt; add to batter alternately with milk mixture, beating well after each addition. Fold in zucchini.
- Transfer to a greased 13x9-in. baking pan.
- Sprinkle with chocolate chips.
- Bake 45–50 minutes or until a toothpick inserted in center comes out clean. Cool on a wire rack. Dust with confectioners' sugar.

Nutrition Facts



Properties

Glycemic Index:22.21, Glycemic Load:28, Inflammation Score:-4, Nutrition Score:6.8308695606563%

Flavonoids

Catechin: 0.93mg, Catechin: 0.93mg, Catechin: 0.93mg, Catechin: 0.93mg Epicatechin: 2.82mg, Epicatechin: 2.82mg, Epicatechin: 2.82mg, Epicatechin: 2.82mg Quercetin: 0.25mg, Quercetin: 0.25mg, Quercetin: 0.25mg, Quercetin: 0.25mg

Nutrients (% of daily need)

Calories: 327.11kcal (16.36%), Fat: 11.59g (17.83%), Saturated Fat: 6.02g (37.6%), Carbohydrates: 52.87g (17.62%), Net Carbohydrates: 51.14g (18.59%), Sugar: 35.05g (38.95%), Cholesterol: 40.59mg (13.53%), Sodium: 240.45mg (10.45%), Alcohol: 0.09g (100%), Alcohol %: 0.1% (100%), Caffeine: 8.46mg (2.82%), Protein: 4.58g (9.16%), Manganese: 0.31mg (15.6%), Selenium: 10.56µg (15.09%), Vitamin B1: 0.19mg (12.44%), Vitamin B2: 0.2mg (11.96%), Folate: 46.72µg (11.68%), Iron: 1.75mg (9.71%), Phosphorus: 92.55mg (9.25%), Copper: 0.18mg (8.88%), Magnesium: 28.73mg (7.18%), Vitamin B3: 1.42mg (7.08%), Fiber: 1.74g (6.95%), Vitamin A: 286.09IU (5.72%), Calcium: 52.73mg (5.27%), Potassium: 165.05mg (4.72%), Zinc: 0.65mg (4.32%), Vitamin E: 0.58mg (3.85%), Vitamin C: 2.99mg (3.63%), Vitamin B5: 0.33mg (3.31%), Vitamin B12: 0.2µg (3.27%), Vitamin B6: 0.06mg (2.95%), Vitamin K: 2.91µg (2.77%), Vitamin D: 0.22µg (1.48%)