



Zucchini Chocolate Chip Cake

READY IN



105 min.

SERVINGS



15

CALORIES



301 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 1 cup chocolate chips
- ☐ 2 eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 0.5 cup milk
- ☐ 0.3 cup cocoa powder unsweetened
- ☐ 2 teaspoons vanilla extract

- ☐ 0.5 cup vegetable oil
- ☐ 1 teaspoon distilled vinegar white
- ☐ 1.5 cups sugar white
- ☐ 2 cups zucchini grated

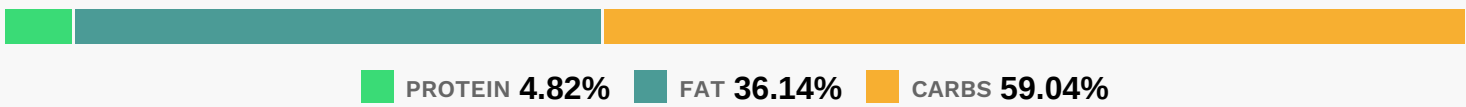
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ toothpicks

Directions

- ☐ Preheat an oven to 325 degrees F (165 degrees C). Grease and flour a 9x13-inch pan.
- ☐ Combine flour, cocoa powder, baking soda, and baking powder in a bowl.
- ☐ Mix the milk and vinegar in a large bowl.
- ☐ Let stand for 5 minutes to sour the milk. Beat in the butter, sugar, vegetable oil, eggs, and vanilla extract. Stir the liquid ingredients into the flour mixture until just combined. Fold in the zucchini.
- ☐ Pour batter into the prepared pan, and sprinkle with chocolate chips.
- ☐ Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 45 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Nutrition Facts



Properties

Glycemic Index:26.01, Glycemic Load:25.7, Inflammation Score:-3, Nutrition Score:5.553913064625%

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: 300.95kcal (15.05%), Fat: 12.35g (19.01%), Saturated Fat: 6.75g (42.19%), Carbohydrates: 45.41g (15.14%), Net Carbohydrates: 44.15g (16.05%), Sugar: 27.8g (30.89%), Cholesterol: 39.07mg (13.02%), Sodium: 149.46mg (6.5%), Alcohol: 0.18g (100%), Alcohol %: 0.23% (100%), Caffeine: 3.3mg (1.1%), Protein: 3.7g (7.41%), Selenium: 9.45µg (13.51%), Vitamin B1: 0.18mg (11.96%), Manganese: 0.23mg (11.53%), Folate: 45.54µg (11.38%), Vitamin B2: 0.17mg (9.81%), Iron: 1.36mg (7.54%), Vitamin B3: 1.35mg (6.77%), Phosphorus: 63.92mg (6.39%), Vitamin A: 267.01IU (5.34%), Fiber: 1.26g (5.03%), Copper: 0.1mg (4.96%), Magnesium: 16.65mg (4.16%), Potassium: 144.85mg (4.14%), Calcium: 39.4mg (3.94%), Vitamin K: 4.05µg (3.86%), Vitamin C: 2.96mg (3.59%), Zinc: 0.41mg (2.77%), Vitamin B6: 0.05mg (2.66%), Vitamin E: 0.39mg (2.63%), Vitamin B5: 0.26mg (2.57%), Vitamin B12: 0.11µg (1.82%), Vitamin D: 0.21µg (1.38%)