

THE DIETITIANS NETWORK OF NOVA SCOTIA

Chocolate Zucchini Snack Cake

Celebrate Valentine's Day with this easy to prepare, super moist chocolate cake.

| | |
|-------------------------------------|--|
| Recipe Name: | Chocolate Zucchini Snack Cake |
| Recipe By: | Kelly Pearce, RD |
| Short description of recipe: | A cake sure to satisfy your craving for a rich chocolate cake with the added bonus of zucchini and whole wheat flour. |
| Makes | 15-20 servings |
| Ingredients: | 1 ½ cups all-purpose white flour ½ cup whole wheat flour ½ cup unsweetened cocoa powder 1 tsp baking soda ½ tsp baking powder ¾ tsp salt 2/3 cup butter, softened 1 ½ cups light brown sugar loosely packed 1 tsp vanilla extract 1 tsp instant coffee or espresso granules 3 eggs 2 cups of zucchini unpeeled and grated. (about 2 medium) 1 cup semi-sweet or dark chocolate chips 1 tsp powdered sugar Optional: Fresh Strawberries |
| Instructions: | <ol style="list-style-type: none">1. Preheat oven to 350°F. Lightly grease a nonstick 9 x 13 pan with some of the softened butter.2. In a medium bowl, whisk together the flours, cocoa powder, baking soda, baking powder, and salt.3. In a large bowl combine the sugar and butter, and beat with an electric beater at medium speed until light and fluffy. Beat in vanilla extract and coffee/espresso, then the eggs one at a time. Add the flour mixture and beat until thoroughly combined. The batter will be thick. Fold in the grated zucchini and chocolate chips.4. Pour into the batter into the prepared pan; spread and level with a spatula. Place in the oven and bake for 30-35 minute. A toothpick inserted into the centre should come out clean. Let cool and lightly dust with powdered sugar.5. Cut into squares right in the pan and serve with freshly sliced strawberries! |