

YUMMY CHOCOLATE ZUCCHINI CAKE



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Ingredients

Yield: 18

- 1/3 c lite butter, softened
- 1-1/4 c regular sugar or natural sugar substitute or 3/4 cup low calorie baking blend
- 2 eggs
- 1/2 c low fat buttermilk
- 1/3 c unsweetened applesauce
- 2 ounces semisweet chocolate, melted
- 1 tsp vanilla extract
- 2-1/4 c all-purpose flour
- 1-1/2 tsp baking powder
- 1 tsp salt
- 1/4 tsp baking soda
- 2 c shredded zucchini
- 2 tsp confectioners' sugar

Directions

1. In a large bowl, beat butter and sugar or sweetener until crumbly, around 2 minutes. Add eggs; mix well. Beat in the buttermilk, applesauce, chocolate and vanilla. Combine the flour, baking powder, salt and baking soda; beat into butter mixture just until moistened and then stir in zucchini.
2. Transfer to a 13-in. x 9-in. baking dish coated with cooking spray. Bake at 350° for 30-35 minutes. Cool on a wire rack. Sprinkle with confectioners' sugar.

Nutritional Information

(prepared with sugar)

Serving:	Calories	Fat	Protein	Carbohydrates	Sodium
1 piece	150	3 g	3 g	29 g	223 g

Carb Exchanges: 2

Nutritional Information

(prepared with sweetener)

Serving:	Calories	Fat	Protein	Carbohydrates	Sodium
1 piece	100	3 g	3 g	15 g	223 g

Carb Exchanges: 1