

CHOCOLATE ZUCCHINI SNACK CAKE

(serves 12)

Ingredients

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|---|---|
| 1 $\frac{3}{4}$ cups whole wheat pastry flour
(or just use regular flour) | 2 eggs |
| 1 $\frac{1}{2}$ tsp baking powder | $\frac{1}{2}$ cup sugar |
| $\frac{1}{2}$ tsp baking soda | $\frac{1}{2}$ cup vanilla yogurt |
| $\frac{1}{4}$ tsp salt | $\frac{1}{3}$ cup vegetable oil |
| | 1 tsp vanilla extract |
| | 1 $\frac{1}{2}$ cups shredded zucchini |
| | 3 cups chocolate chips |

Instructions

1. Preheat oven to 350, grease one 11" x 8" inch baking pan.
2. Combine flour, baking powder, baking soda and salt in a large bowl.
3. Whisk the eggs, sugar, yogurt, oil and vanilla in a medium bowl.
4. Add the zucchini and 1 $\frac{1}{2}$ cups of the chips.
5. Add to the flour mixture and stir until blended.
6. Spread in the pan and bake for 30 minutes, or until lightly browned and a toothpick comes out clean from the center.
7. Remove from the oven and sprinkle the remaining 1 $\frac{1}{2}$ cups of chocolate chips over the cake. Spread with a spatula as the chocolate melts, placing back in the warm oven, if necessary.