

CHOCOLATE-ZUCCHINI SNACK CAKE

Ingredients

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| 1 ½ cups whole wheat pastry flour | 2 eggs |
| 1 ½ tsp baking powder | ½ cup sugar |
| ½ tsp baking soda | ½ cup vanilla yogurt |
| ¼ tsp salt | ½ cup vegetable oil |
| | 1 tsp vanilla |
| | 1 ½ cups shredded zucchini |
| | 3 cups semi-sweet chocolate chips |

Instructions

1. Pre-heat the oven to 350°F. Grease a 11 x 8 inch baking pan.
2. Combine the flour, baking powder, baking soda and salt in a large bowl.
3. Whisk the eggs, sugar, yogurt, oil and vanilla in a medium bowl. Add the zucchini and 1 ½ cups of the chocolate chips. Stir into the flour mixture until just blended.
4. Spread in the pan and bake for 30 minutes or until lightly browned and a toothpick into the center comes out clean.
5. Remove from the oven and sprinkle the remaining 1 ½ cups of chocolate chips over the cake. As they melt, spread with a spatula to form an icing. Place it back in the warm oven for about a minute to melt the chocolate completely.