

CHOCOLATE ZUCCHINI SNACK CAKE

Makes 18 servings.

Each serving has 172 calories, 5 grams (g) fat, 3 g protein, 29 g carbohydrate, 1 g fiber and 223 milligrams sodium.

1/3 c. butter, softened

1 1/4 c. sugar

2 eggs

1/2 c. 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

In a large bowl, beat butter and sugar until crumbly, about two 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. Stir in zucchini.

Transfer to a 13- by 9-inch baking dish coated with cooking spray. Bake at 350 F for 30 to 35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Tip: Place confectioners sugar in a shaker or in a sifter and sprinkle the dessert with sugar.
