

ZUCCHINI YOGURT CAKE

Ingredients:

½ c. White Mountain Foods Bulgarian Yogurt
1 1/2 c. whole wheat flour
2 tsp. aluminum free baking powder
2 tsp. cinnamon
1 tsp. nutmeg
1 tsp. baking soda
½ tsp. salt
3 eggs (or equivalent amount of egg substitute)
1 c. molasses - ¼ cup honey - ¾ c. vegetable oil
1½ to 2 c. unpeeled zucchini, shredded
2 bananas, diced or mashed

Directions:

Preheat oven to 350° F. Sift dry ingredients. Beat the eggs, then gradually beat in the molasses and honey. Slowly beat in the oil. Stir in the flour mixture alternately with the yogurt. Gently stir in the zucchini and bananas. Pour into a greased tube or bundt pan. Bake for 50 to 60 minutes. This recipe also works with shredded apples or carrots or applesauce substituted for zucchini.