

ZUCCHINI YOGURT CAKE

Ingredients:

½ cup White Mountain Foods Bulgarian Yogurt
2 cups flour
2 tsp. baking powder
2 tsp. cinnamon
1 tsp. nutmeg
1 tsp. baking soda
½ tsp. salt
3 eggs or egg substitute
1 cup molasses
¼ cup honey
¾ cup vegetable oil
1½ to 2 cups unpeeled zucchini, shredded
2 bananas, diced or mashed

Directions:

Preheat oven to 350°. 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 / carrots or applesauce substituted for zucchini.