**Mom's Best Chocolate Cake**  
**USDA Recipe for Schools**  

In Mom’s Best Chocolate Cake, honey and semi-sweet chocolate chips are married together with applesauce in 100% whole-wheat flour to create a smooth chocolate treat.

**NSLP/SBP CREDITING INFORMATION**  
1 piece provides 0.5 oz equivalent grains.

### INGREDIENTS

<table>
<thead>
<tr>
<th></th>
<th>50 SERVINGS</th>
<th>100 SERVINGS</th>
<th>DIRECTIONS</th>
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<tbody>
<tr>
<td></td>
<td>Weight</td>
<td>Measure</td>
<td>Weight</td>
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<tr>
<td>Honey</td>
<td>12 oz</td>
<td>1⅛ cups</td>
<td>1 lb 8 oz</td>
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<tr>
<td>Brown sugar</td>
<td>1 lb 8 oz</td>
<td>3 cups</td>
<td>3 lb</td>
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<tr>
<td>Canned applesauce, unsweetened</td>
<td>1 lb 8 oz</td>
<td>2⅓ cups (approx. ¼ No. 10 can)</td>
<td>3 lb</td>
</tr>
<tr>
<td>Frozen eggs, whole, thawed</td>
<td>8 oz</td>
<td>¾ cup 2 Tbsp 2 tsp</td>
<td>1 lb</td>
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### INGREDIENTS

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<th>100 SERVINGS</th>
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<tbody>
<tr>
<td></td>
<td>Weight</td>
<td>Measure</td>
<td>Weight</td>
</tr>
<tr>
<td>Vanilla extract</td>
<td>2 Tbsp</td>
<td>1 tsp</td>
<td>¼ cup</td>
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<tr>
<td></td>
<td>2 tsp</td>
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<td>1 tsp</td>
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</tr>
<tr>
<td>Cinnamon</td>
<td>1 tsp</td>
<td></td>
<td>2 tsp</td>
</tr>
<tr>
<td>Whole-wheat flour</td>
<td>8 oz</td>
<td>1¼ cup 2 tsp</td>
<td>1 lb</td>
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<td></td>
</tr>
<tr>
<td>Enriched all-purpose</td>
<td>7 oz</td>
<td>¾ cup 3 Tbsp 1 tsp</td>
<td>14 oz</td>
</tr>
<tr>
<td>flour</td>
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</tr>
<tr>
<td>Cocoa powder</td>
<td>7 oz</td>
<td>3¼ cups</td>
<td>14 oz</td>
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<tr>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Baking powder</td>
<td>1 Tbsp</td>
<td></td>
<td>2 Tbsp</td>
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<tr>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Baking soda</td>
<td>1 Tbsp 1 tsp</td>
<td></td>
<td>2 Tbsp 2 tsp</td>
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<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
<td></td>
<td>2 tsp</td>
</tr>
<tr>
<td>*Fresh zucchini,</td>
<td>12 oz</td>
<td>2 cup</td>
<td>1 qt</td>
</tr>
<tr>
<td>shredded</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chocolate chips</td>
<td>11 oz</td>
<td>1¾ cups 1 Tbsp 1 tsp</td>
<td>3½ cups</td>
</tr>
</tbody>
</table>

**50 SERVINGS**

- 2 Tbsp 2 tsp
- 1 tsp
- 8 oz 1¼ cups 2 tsp
- 1 Tbsp 1 tsp
- 7 oz ¾ cup 3 Tbsp 1 tsp
- 1 Tbsp 1 tsp
- 1 tsp 2 tsp
- 12 oz 2 cup
- 11 oz 1¾ cups 1 Tbsp 1 tsp

**100 SERVINGS**

- ¼ cup 1 Tbsp 1 tsp
- 2 tsp
- 1 lb 3½ cups 1 Tbsp 1 tsp
- 1 tsp
- 1¼ cups
- 14 oz 1 qt 3 cups
- 2 Tbsp
- 2 Tbsp 2 tsp
- 1 qt
- 3½ cups 2 Tbsp 2 tsp

**DIRECTIONS**

1. Add flour, cocoa powder, baking powder, baking soda, and salt. Using a paddle attachment, begin mixing on medium-low speed, gradually increasing to medium speed. DO NOT OVERMIX.
   - For 50 servings, mix on medium-low speed for 2 minutes, then increase to medium speed for 2 additional minutes.
   - For 100 servings, mix on medium–low speed for 4 minutes, then increase to medium speed for 4 additional minutes.
2. Add zucchini. Using a paddle attachment, mix on low speed. DO NOT OVERMIX.
   - For 50 servings, mix for 2 minutes.
   - For 100 servings, mix for 4 minutes.
3. Add chocolate chips. Using a paddle attachment, mix on low speed. DO NOT OVERMIX.
   - For 50 servings, mix for 2 minutes.
   - For 100 servings, mix for 4 minutes.
Mom’s Best Chocolate Cake

**DIRECTIONS**

5. Pour 2 qt (about 3 lb 11¼ oz) cake mixture into a half sheet pan (18” x 13” x 1”) lightly coated with pan-release spray. For 50 servings, use 2 pans. For 100 servings, use 4 pans.

6. Bake:
   - Convection oven: 325 °F for 20 minutes.

7. Allow cake to cool.

8. Portion: Cut each pan 5 x 5 (25 pieces per pan). Serve 1 piece (about 3½” x 2¼”).

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>50 SERVINGS</th>
<th>100 SERVINGS</th>
<th>DIRECTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Weight</td>
<td>Measure</td>
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</table>
## NUTRITION INFORMATION
For 1 piece.

<table>
<thead>
<tr>
<th>NUTRIENTS</th>
<th>AMOUNT</th>
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<tbody>
<tr>
<td>Calories</td>
<td>159</td>
</tr>
<tr>
<td>Total Fat</td>
<td>3 g</td>
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<tr>
<td>Saturated Fat</td>
<td>2 g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>17 mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>191 mg</td>
</tr>
<tr>
<td>Total Carbohydrate</td>
<td>31 g</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>1 g</td>
</tr>
<tr>
<td>Total Sugars</td>
<td>23 g</td>
</tr>
<tr>
<td>Added Sugars included</td>
<td>N/A</td>
</tr>
<tr>
<td>Protein</td>
<td>5 g</td>
</tr>
<tr>
<td>Vitamin D</td>
<td>5 IU</td>
</tr>
<tr>
<td>Calcium</td>
<td>29 mg</td>
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<tr>
<td>Iron</td>
<td>1 mg</td>
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<tr>
<td>Potassium</td>
<td>154 mg</td>
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N/A = data not available.

## MARKETING GUIDE

<table>
<thead>
<tr>
<th>Food as Purchased for</th>
<th>50 Servings</th>
<th>100 Servings</th>
</tr>
</thead>
<tbody>
<tr>
<td>Zucchini</td>
<td>14 oz</td>
<td>1 lb 12 oz</td>
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</table>

## NOTES
*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service.

## YIELD/VOLUME

<table>
<thead>
<tr>
<th>50 Servings</th>
<th>100 Servings</th>
</tr>
</thead>
<tbody>
<tr>
<td>About 6 lb 14 oz</td>
<td>About 13 lb 12 oz</td>
</tr>
<tr>
<td>About 3 qt 1¾ cups/2 sheet pans (18” x 13” x 1”)</td>
<td>About 1 gal 2 qt 3½ cups/4 sheet pans (18” x 13” x 1”)</td>
</tr>
</tbody>
</table>

## SOURCE
USDA Standardized Recipes Project.