

Chocolate Chip Cake

This chocolate chip loaf cake is extra moist and is loaded with chocolate chips.



Prep Time: 10 minutes

INGREDIENTS

Yield: 16 servings

- $\frac{3}{4}$ cup date sugar or coconut sugar
- 1 (15-ounce) can cannellini beans, drained and rinsed
- 2 eggs
- $\frac{1}{2}$ cup flour (can use gluten free flour)
- $\frac{1}{4}$ cup nut butter or peanut butter
- $\frac{1}{4}$ cup melted coconut oil
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ teaspoon baking powder
- 2 tablespoons ground golden flaxseeds
- $\frac{1}{4}$ teaspoon sea salt
- $\frac{3}{4}$ cup semisweet or dark chocolate mini chips

Cook time: 25-30 minutes

PREPARATION

- Line 8-inch baking dish with parchment paper.
- Preheat oven to 350°F.
- Add sugar, beans and eggs to a food processor and blend for a few seconds. Add flour, nut butter, melted coconut oil, vanilla, baking powder, ground flaxseeds and salt. Blend until smooth.
- Fold in $\frac{1}{2}$ cup of the chocolate chips.
- Pour batter into prepared baking dish, and spread evenly. Sprinkle with remaining $\frac{1}{4}$ cup chocolate chips.
- Bake for 25-30 minutes until golden brown and a toothpick comes out clean.
- Let cool for 20 minutes before slicing and serving.

Nutrition and Recipes created by Paula Montagna, MS, RD, CDN, CNSC, Director of Clinical Nutrition at Stony Brook Southampton Hospital