Zucchini Coffee Cake - from Phyllis K.







The Coffee Cake:

1/2 cup brown sugar
1/3 cup margarine, softened
1 egg
1 cup whole wheat flour
1 cup all-purpose flour
1 tsp baking soda
1/4 tsp. salt
1 cup plain yogurt
1 1/2 cups shredded zucchini

The Topping:

1/3 cup sugar1/3 cup pecans, chopped1 Tblsp. margarine, softened1 tsp. cinnamon

Preheat oven to 350 degrees.
Grease and flour a 9x13" baking pan.
Cream the brown sugar, margarine, and egg.
Add the flour, baking soda, and salt alternately with the yogurt.
Stir in the zucchini.
Pour the batter into a baking pan.
Mix the topping and sprinkle over the batter.

Bake for 45-50 minutes.