Super Moist Zucchini Chocolate Cake with Coconut Whipped Cream & Fresh Berries

CHINOOK

Ingredients

For the Zucchini Chocolate Cake:

- 3 ½ - 4 cups grated zucchini (400g) about 1 large or 2 medium-sized zucchini
- 2 cups all-purpose flour
- ¾ cup unsweetened natural cocoa powder
- 1 ½ teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon espresso powder
- 1 cup granulated sugar
- 1 cup brown sugar
- 1 cup vegetable oil (grapeseed or canola)
- 4 large eggs (room temperature)
- 2 teaspoons pure vanilla extract
- 1/3 cup sour cream
- 1 cup semi-sweet chocolate chips

For the Coconut Whipped Cream:

- 1 (13.5 oz) can of full-fat coconut milk, refrigerated overnight
- 1-2 tablespoons sweetener (maple syrup, powdered sugar, agave nectar)
- 1 teaspoon pure vanilla extract

For Garnish:
- Fresh berries (such as strawberries, blackberries, or raspberries)
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Prep Time: 15-20 MIN   Cooking time: 45-50 MIN   Serves: 12

Super Moist
Zucchini Chocolate Cake

Instructions

- Preheat your oven to 350°F (175°C). Prepare a 9x13-inch baking pan by lining it with parchment paper, then grease the parchment paper and pan.
- Grate the zucchinis using a fine grater. Place the grated zucchini in a clean kitchen towel and lightly blot the excess moisture. Set aside.
- In a medium-sized bowl, whisk together the flour, cocoa powder, baking powder, baking soda, salt, and espresso powder. Set aside.
- In a large mixing bowl, combine the sugar, brown sugar, vegetable oil, sour cream, grated zucchini, and vanilla. Mix until well combined. Add the eggs, beating with a handheld electric beater on low/med until well mixed.
- Pour the wet ingredients into the dry ingredients and mix on medium speed until just combined.
- Pour the batter into the prepared baking pan and smooth the top.
- Bake in the preheated oven for 45-50 minutes or until a toothpick inserted into the center comes out clean or with a few moist crumbs. Be careful not to overbake, as you want the cake to remain moist.
- While the cake is baking, prepare the coconut whipped cream. Chill the coconut milk overnight in the fridge. Take the chilled can of coconut milk out of the fridge and flip it upside down. Open using a can opener, and pour out the coconut water (you can save it to use in the tropical green smoothie). Place it in a mixing bowl, add the sweetener and vanilla extract to the coconut cream. Beat with an electric mixer until light and fluffy. Place in the refrigerator until ready to use.
- Once the cake is done, remove it from the oven and let it cool completely in the pan on a wire rack.
- Once the cake has cooled, spread a generous layer of coconut whipped cream on top.
- Garnish the cake with fresh berries of your choice.
- Slice, serve, and enjoy your rich, moist zucchini chocolate cake with coconut whipped cream and fresh berries!

This cake is perfect for any occasion, and adding zucchini makes it wonderfully moist while the espresso powder enhances the chocolate flavor. The coconut whipped cream and fresh berries add a delightful freshness and sweetness.

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