



**The Gathered Green**

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## **DOUBLE CHOCOLATE ZUCCHINI CAKE**

Thank you to [hometoheather.com](http://hometoheather.com) for this recipe and [fridaynightcake.com](http://fridaynightcake.com) for the picture.

### **Ingredients**

- 1 cup almond flour
- ½ cup cacao powder
- ¼ cup coconut flour
- 1 ½ teaspoons baking soda
- 1 teaspoon vanilla
- ¼ teaspoon sea salt
- ½ cup coconut sugar
- 1 ½ cups shredded zucchini
- ½ teaspoon apple cider vinegar
- 1 cup almond milk
- ½ cup dark chocolate chips
- 3 eggs, separated





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## Method

Preheat oven to 180 degrees Celsius and grease a 20cm x 20cm cake pan with coconut oil.

Grate zucchini and set aside.

In a large bowl, mix both flours, chocolate chips, cacao, baking soda, salt and coconut sugar- break up any lumps of flour with a fork.

In a medium bowl, mix zucchini, egg yolks, milk, cider vinegar and vanilla.

Whip egg whites until soft peaks form. They should be almost firm (not as firm as when making meringue).

Pour wet ingredients into the dry and mix well but quickly (the baking soda will react and form bubbles which helps the cake rise). As soon as batter is incorporated (there may still be a few lumps), add the whipped egg whites and fold them in, without allowing eggs to deflate completely. Process of combining wet and dry ingredients and adding egg whites should occur relatively quickly to ensure batter remains aerated, which helps the cake rise.

Pour the batter into the pan and immediately place in the oven for 45 minutes.

Test with a skewer. Chocolate chips will melt on skewer, however, batter should be firm when fully cooked.

Enjoy!

Jane

