

Zucchini Chocolate Cake

Ingredients

120g Butter
400g Zucchini grated (squeeze out excess water)
350g Plain flour (GF also works)
1.5 tsp Baking Soda
2.5 tsp Baking Powder
50g Cocoa
200g raw sugar
3 eggs
80 milk
2 tsp vanilla extract
50g White Choc Chips (optional)

1. Heat oven to 180 degrees and prepare 2x loaf pan or a square 20cmx20cm pan
2. Place butter into heat proof bowl and melt butter in microwave for 2 mins or until liquid
3. Add zucchini, eggs, milk and vanilla and mix together (Wet ingredients)
4. In separate larger bowl combine flour, baking soda, baking powder, cocoa, sugar (Dry ingredients)
5. Add Wet ingredients to Dry ingredients and mix together just enough, don't over mix
6. Mix in white choc chips (optional)
7. Pour into prepared pans and bake for approx 1 hour.
8. Allow to cool on and cooling rack and then Enjoy!

