

Gluten Free Chocolate Zucchini Cake

Moist gluten-free chocolate zucchini cake that's dairy-free and packed with rich chocolate flavor. Perfect summer dessert using fresh zucchini.

15 min

PREP

35 min

COOK

50 min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Gluten Free Chocolate Zucchini Cake

Ingredients

- 1 cup almond flour
- 3 cup granulated sugar
- 1 cup coconut oil
- 1 cup maple syrup
- 1 cup cocoa powder
- 1 egg
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt
- 1 tsp vanilla extract
- 1 cup zucchini
- 1 cup chocolate chips

Instructions

- 1 Prepare for baking**

Preheat oven to 175°C (350°F). Line an 8x8-inch baking pan with parchment paper and lightly grease with cooking spray or butter.
- 2 Prepare the zucchini**

Wash and grate 1 medium zucchini using the small holes of a box grater to make about 1 cup. Place grated zucchini in a clean kitchen towel and squeeze firmly to remove excess moisture, leaving the zucchini slightly damp.
- 3 Mix dry ingredients**

In a medium bowl, whisk together 1 cup gluten-free flour blend, 1/2 cup cocoa powder, 1 teaspoon baking powder, 1 teaspoon baking soda, and 1 teaspoon salt until evenly combined.
- 4 Combine wet ingredients**

In a large bowl, beat 2 large eggs and 3/4 cup sugar together until well combined and slightly pale, about 2 minutes. Add 1/3 cup melted coconut oil, 1/4 cup maple syrup, and 1 teaspoon vanilla extract, whisking until smooth.
- 5 Add the dry ingredient mixture to the wet ingredients and gently fold together using a rubber spatula until just combined - do not overmix or the cake will be tough.**
- 6 Fold in the prepared zucchini and 1/2 cup dark chocolate chips, distributing evenly throughout the batter with gentle strokes.**

7 **Bake the cake**

Pour batter into the prepared pan and spread evenly with an offset spatula. Bake for 30-35 minutes, until a toothpick inserted in the center comes out with just a few moist crumbs attached.

8 **Cool and serve**

Remove from oven and cool in the pan for 15 minutes. Turn out onto a wire rack and cool completely before cutting into squares, about 1 hour total cooling time.

Tips

Grate zucchini using the small holes of a box grater for the best texture - larger pieces will create pockets of moisture and be visible in the finished cake.

After grating, place zucchini in a clean kitchen towel or paper towels and squeeze firmly to remove excess moisture, but don't over-squeeze as some moisture is needed for cake tenderness.

Room temperature ingredients blend more easily and create a smoother batter - take eggs and oil out 30 minutes before baking.

Don't overmix the batter once you add the flour mixture, as this can lead to a tough, dense cake. Mix just until ingredients are combined.

Test for doneness with a toothpick inserted in the center - it should come out with just a few moist crumbs attached, not completely clean.

Allow the cake to cool in the pan for 15 minutes before removing to prevent breaking, as the high moisture content makes it delicate when warm.

For even richer chocolate flavor, bloom the cocoa powder by whisking it with a small amount of hot coffee or water before adding to the batter.

Line your baking pan with parchment paper and lightly grease for easy removal and clean presentation.