



Vegan Double Chocolate Zucchini Cake

Original recipe perfected over the past 15 years of Children's Garden Programs ☺

The vegan version of our classic recipe! Yet another way to use up all that zucchini growing in your garden ☺ You can try substituting Maple Syrup for the Agave Nectar.

Prep Time: 20 min.

Cook Time: 20-45 minutes

Total Time: 40-60 Minutes

Serves: 24 muffins or One 9" x 11" cake pan

Ingredients:

3 cups flour (if using whole grain you can add 3 cups zucchini if using a combination of all-purpose and whole grain use 2 1/2 cups of zucchini)
 1 1/2 tsp baking powder
 1 tsp baking soda
 2 tsp cinnamon
 1/2 tsp ground cloves
 1 1/4 tsp salt
 1 1/4 cups oil
 1 1/3 cups agave nectar
 4 tbsp ground flax
 12 tbsp of water
 2 oz of unsweetened vegan chocolate, melted
 2 1/2 cups grated zucchini (around 3 small to medium zucchini)
 1 cup of vegan semi-sweet chocolate chips

Directions:

- Pre-heat oven to 350° and grease your muffin or cake pan (alternately use silicone bake ware or cup cake liners and parchment paper).
- Mix together ground flax and water in a separate bowl and set aside to allow to thicken to egg consistency.
- Combine flour, baking powder, baking soda, spices and salt in a medium bowl, whisk together well and set aside.
- In a larger bowl whisk together oil and agave nectar then mix in flax mixture.
- Gradually mix in melted chocolate and dry ingredients.
- Fold in shredded zucchini and chocolate chips.
- Gently spoon into muffin or cake pan and bake for 20 – 30 minutes depending upon your pan of choice.
- Cake is done when a fork stuck in the middle comes out clean.

