Gluten Free Chocolate Fudge Zucchini Cake

- 1/3 cup unsweetened cocoa powder
- 1/3 cup almond flour
- 1/4 cup arrowroot powder
- 1/3 cup coconut sugar
- 1 tsp. baking soda
- 1/4 tsp. baking powder
- 1/8 tsp. salt
- 1/4 cup coconut oil (softened but not melted)
- 2 eggs
- 1/4 cup almond milk
- 2 Tbsp. pure maple syrup
- 2 tsp. vanilla extract
- 1 cup shredded zucchini
- 1 cup Lily's chocolate chips

1. Preheat oven to 350 degrees F.
2. Line an 8×8″ or 9×9″ pan with parchment paper.
3. Mix together cocoa powder, almond flour, arrowroot, coconut sugar, baking powder, baking soda, and salt. Pulse in food processor or whisk in mixing bowl to combine.
4. Add coconut oil, eggs, milk, syrup, and vanilla. Mix until smooth.
5. Fold or stir in the shredded zucchini and chocolate chips.
6. Pour batter into prepared pan and bake at 350 degrees for 20 minutes, or until a toothpick inserted in the center comes out clean.

Nutrition Facts

Servings 9.0

Amount Per Serving

calories 235

	% Daily Value *
Total Fat 13 g	19 %
Saturated Fat 8 g	41 %
Monounsaturated Fat 1 g	
Polyunsaturated Fat 0 g	
Trans Fat 0 g	

Cholesterol 46 mg	**15 %**	
Sodium 169 mg	**7 %**	
Potassium 309 mg	**9 %**	
Total Carbohydrate 32 g	**11 %**	
Dietary Fiber 5 g	**22 %**	
Sugars 13 g		
Protein 3 g	**7 %**	
Vitamin A	**3 %**	
Vitamin C	**2 %**	
Calcium	**17 %**	
Iron	**4 %**	

* The Percent Daily Values are based on a 2,000 calorie diet, so your values may change depending on your calorie needs. The values here may not be 100% accurate because the recipes have not been professionally evaluated nor have they been evaluated by the U.S. FDA.