Chocolate Zucchini Cake – no oats
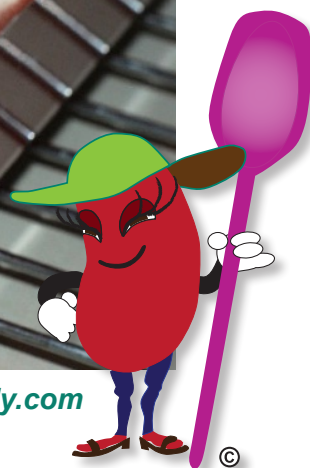
original recipe by **beansriceeverythingnice.weebly.com**

Ingredients

makes 1 loaf

250 ml (1 cup) non-dairy milk

2 teaspoons rice vinegar

1 Tablespoon ground flax seed

3 Tablespoons hot water

180 grams (1 generous cup) grated zucchini

60 grams sorghum flour

60 grams teff flour

60 grams tapioca starch

40 grams cocoa powder

1/2 teaspoon psyllium husk powder (optional)

1-1/2 teaspoons baking powder

1/2 teaspoon baking soda

1/2 cup sugar

1 teaspoon vanilla extract

1/2 cup chocolate chips

1. Preheat the oven to 205C / 400F. Line a loaf pan with parchment paper, if desired, and set aside. Measure the non-dairy milk into a two-cup measuring cup, and add the rice vinegar. In a small mixing bowl, whisk together the ground flax seed and hot water. Shred the zucchini. Set the sour non-dairy milk, flax gel, and zucchini shreds aside while you measure the flours.

2. Weigh the flours and cocoa powder, and add to a large mixing bowl. Add the baking powder, baking soda, and psyllium husk powder (if using) and whisk to combine.

3. Add the flax gel, sugar, and vanilla to the measuring cup with the soured non-dairy milk and combine.

4. Add the wet ingredients to the dry and mix thoroughly. Stir in the zucchini and chocolate chips.

5. Pour the batter into the prepared loaf pan, decorate the top with a line of fresh raspberries and a sprinkling of extra chocolate chips (if desired), and bake in the preheated 205C / 400F oven for 40-50 minutes, until the top is firm but springy and a toothpick inserted in the middle comes out clean. Set on a wire rack to cool completely before serving.