

Chocolate Zucchini Cake Recipe

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Ingredients:

- 100 gr margarine (I use Nutlex brand as it contains no milk additives)
- 1 Tsp grated Orange rind • 1 cup [Naturally Sweet Xylitol](#)
- 2 cups grated Zucchini
- ¼ cup Cocoa powder
- 1 ½ cups S.R gluten free flour (I used Orgran Brand)
- 1 Tsp Guar gum
- ¾ Tsp Cinnamon
- 2 Tbls Glycerine
- 1 Tsp Vanilla
- 2 eggs beaten
- ½ cup chopped walnuts



Method:

Preheat fan forced oven to 160 Deg C Grease a 15cm x 25cm loaf tin and line bottom with baking paper In a large bowl combine all dry ingredients Cream margarine, rind and [Xylitol](#) until light and fluffy

Add eggs, glycerine and vanilla

Stir in zucchini, fold in rest of ingredients

Place in pan and bake for approx. 50 -55 minutes

Remove from oven and stand for 5 minutes before removing from Pan

When cool ice with orange icing



Icing

- 30 gr Milk free margarine • 1 Tsp Orange rind • 2 cups [Xylitol](#) icing sugar
- approx. 2 Tbls icing sugar

Beat butter and orange ring in a bowl till smooth gradually add icing sugar and enough of the orange juice to give a spreadable consistency.

Recipe courtesy of Sue L Surfers Paradise