Chocolate Zucchini Spelt Cake – Chocolate Feast Indeed

Ingredients:

Difficulty: Easy
(makes 1 loaf, with 26x10cm dimensions)

1 cup / 2.4 dl white spelt flour
1/2 cup / 1.2 dl cocoa powder
1/4 tsp baking powder
1/4 tsp salt
3/4 tsp baking soda
1/4 tsp ground cinnamon
3/4 cup / 1.8 dl chocolate chips (or equal amount of roasted pine nuts)
2 eggs
1/2 cup / 1.2 dl brown sugar
1/2 cup / 1.2 dl granulated white sugar
1 tsp vanilla sugar (or vanilla extract if you have any)
1/2 cup / 1.2 dl canola oil
1 1/2 cups / 3.6 dl grated zucchini (from about 250 gr. zucchini)

Instructions:

1. Preheat the oven to 180C. Grease the loaf pan and line with baking paper.

2. In a mixing bowl, put flour, cocoa powder (sifted), baking powder, salt, baking soda and cinnamon and whisk it well.

3. Fold in chocolate chips (or pine nuts).

4. In another mixing bowl, beat eggs.

5. Add white and brown sugar and vanilla sugar (or extract) and continue whisking.

6. Add olive oil, whisk again.

7. Add grated zucchini and whisk to combine all well.

8. Pour the wet mixture onto dry mixture and fold.

9. Pour the cake batter into the loaf pan. Tap it on the counter a few times for the air bubbles to pop out. Bake in the middle rack of the oven for about 60 minutes, until a toothpick inserted in the middle comes out clean. Let it cool in the pan for about 15 minutes before taking it out. The cake stays well in room temperature for a few days. Enjoy!