VEGAN/GF TRIPLE CHOCOLATE ZUCCHINI BROWNIE CAKE

SUBMITTED BY: DEBORAH MUTH

Ingredients:

For the Brownies

1.5 cups almond flour (may use coconut flour)

½ cup of arrowroot starch

½ cup cocoa powder

1½ teaspoons baking soda

½ teaspoon of salt

½ cup olive oil

1 egg (for Vegan use egg substitute)

¾ cup coconut sugar

2 teaspoons vanilla extract

2 cups shredded zucchini

⅓ cup of vegan chocolate chips

For the Icing:

3 tablespoons cocoa powder

⅓ cup softened raw coconut oil

½ cup of arrowroot starch

½ cup of raw agave

2 teaspoons vanilla extract

Pinch of salt

Instructions:

Preheat oven to 350°F and coat a 9x13" baking pan with cooking spray or coconut oil. Set aside.

In a medium mixing bowl, whisk all of the dry ingredients.

Add all of the wet ingredients to the bowl and combine. Don't over mix.

Add chocolate chips, if desired and pour into your pan.

Bake 25-30 minutes until the brownies spring back when touched.

To make the icing: Whisk all of your icing ingredients together. Spread over cooled brownies, and cut into squares. If you want them to be "set" like a brownie, you can place the pan in the fridge for 30 minutes. If you want warm, ooey-gooey cake, slice it and eat it!