CHOCOLATE FUDGE ZUCCHINI LOAF

I knew I had hit upon something special when I brought this cake, my very first recipe, to my pilates class. I offered a slice to my instructor, a professional competitive bodybuilder, who toke one bite and said, "I'm going to have to do extra cardio this afternoon because I'm taking a bigger piece of this." This is my first finalized recipe, and a favorite of vegans and non-vegans alike. It is rich, fudgy, almost brownie-like, easy, and somehow contains an entire zucchini.

INGREDIENTS

- ½ cup plain flour
- ½ cup self-raising flour
- ½ cup cocoa powder
- ¾ tsp baking powder
- ¼ tsp salt
- ½ cup + 2 tbsp granulated sugar
- ½ tsp baking soda
- ½ tsp apple cider vinegar
- 1 packed cup finely grated zucchini
- ¾ cup coconut yogurt
- ¼ cup melted coconut oil
- 1 tbsp vanilla extract
- 1 dark chocolate bar

INSTRUCTIONS

1. Prep Work: Grease or line loaf tin. Preheat oven to 175C. Grate the zucchini without squeezing out any of the moisture. Chop the dark chocolate bar into chunks.
2. Add the flours, cocoa powder, baking powder, salt, and sugar to a large bowl. Whisk with a fork to thoroughly combine.
3. In a small bowl, add the baking soda and apple cider vinegar. Allow the mixture to bubble for 10-20 seconds.
4. Add all of the wet ingredients (coconut yogurt, coconut oil, vanilla, grated zucchini, apple cider vinegar mixture) to the dry, and mix to combine. If the coconut yogurt is very thick, microwave for 15 seconds to loosen.
5. Add the chopped chocolate bar to the batter and stir just to incorporate. Spoon the batter into the loaf tin and bake at 175C for 50-55 minutes.
6. Allow the baked loaf to cool at room temperature for about an hour, then cover loosely and refrigerate overnight. Remove from the refrigerator 45-60 minutes before serving.

FOOD WASTE TIP: Leftover coconut yogurt makes a great topping!

Recipe by Caroline Vexler | July 2018 | www.frombrowntogreen.com