

Glutensiz Çikolatalı Kabaklı Kek

Rich gluten-free chocolate zucchini cake that's incredibly moist and fudgy. Easy recipe with hidden vegetables for a healthier dessert option.

15	35	50	8	Easy
HAZIRLIK DK	PİRME DK	TOPLAM DK	PORSİYON	ZORLUK

Glutensiz Çikolatalı Kabaklı Kek

Malzemeler

- 1 cup almond flour
- 3 cup granulated sugar
- 1 cup coconut oil
- 1 cup maple syrup
- 1 cup cocoa powder
- 1 egg
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt
- 1 tsp vanilla extract
- 1 cup zucchini
- 1 cup chocolate chips

Yapılışı

- Prepare oven and pan**

Preheat oven to 175°C (350°F). Grease a 9x13 inch baking pan and line with parchment paper, leaving overhang for easy removal.
- Prepare zucchini**

Wash and grate 3 cups of zucchini using the large holes of a box grater. Place grated zucchini in a clean kitchen towel and squeeze firmly to remove excess moisture, about 1/4 cup of liquid should come out.
- Mix dry ingredients**

Whisk together 1 cup gluten-free flour, 1 cup cocoa powder, 1 teaspoon baking powder, 1 teaspoon baking soda, and 1 teaspoon salt in a medium bowl until evenly combined.
- Combine wet ingredients**

Beat 1 cup sugar and 1 egg in a large bowl with an electric mixer until light and fluffy, about 2-3 minutes. Add 1 teaspoon vanilla extract and mix until combined.
- Add the dry ingredient mixture to the wet ingredients and stir with a wooden spoon just until flour disappears and batter is smooth, about 30 seconds of mixing.**
- Fold in the squeezed zucchini and 1 cup chocolate chips using a spatula, gently mixing until evenly distributed throughout the batter.**

7 Bake the cake

Pour batter into prepared pan and spread evenly with a spatula. Bake for 32-38 minutes until a toothpick inserted in the center comes out with just a few moist crumbs attached.

8 Cool cake completely in the pan for at least 1 hour before lifting out using parchment paper overhang. Cut into squares and serve.

?puçlar?

Use the fine side of a box grater for zucchini to ensure even distribution throughout the cake and prevent large vegetable pieces from being noticeable.

Squeeze grated zucchini firmly in a clean kitchen towel to remove excess moisture, but don't eliminate all liquid as some moisture is needed for the perfect texture.

Measure gluten-free flour by spooning it lightly into measuring cups rather than scooping, as compacted flour can make the cake heavy and dense.

Check doneness with a toothpick inserted in the center – it should come out with just a few moist crumbs clinging to it for the perfect fudgy texture.

Allow the cake to cool completely in the pan for at least 15 minutes before removing to prevent breaking due to its tender crumb structure.

Store leftover cake covered in the refrigerator, as the high moisture content can cause it to spoil quickly at room temperature.

For even richer chocolate flavor, add 1 tablespoon of instant espresso powder to intensify the cocoa without adding coffee taste.