

Gluten-Free Zucchini Cake (Dairy-Free)

Gluten-free zucchini cake (or bread!) that tastes just like the original! Made with wholesome ingredients and dairy-free cream cheese icing.

Prep Time: 10 minutes
Cook Time: 45 minutes
Servings: 6-8 servings
Storage: 5 days
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Ingredients

Gluten-Free Zucchini Cake

- 1 1/2 cups grated zucchini
- 1 tsp vanilla
- 1 cup raw or organic cane sugar
- 1 tsp baking powder
- 1 tsp baking soda
- 1/4 cup olive, avocado, or melted coconut oil
- 1/4 cup unsweetened applesauce
- 2 large eggs*
- 1/2 tsp cinnamon
- 1 1/2 cups GF flour
- 3/4 cup almond meal (ground from raw almonds)
- 1/4 cup gluten-free oats
- 1 pinch salt

Dairy-Free Cream Cheese Frosting

- 4 Tbsp non-dairy butter (such as Earth Balance // softened)
- 2- 2 1/2 cups powdered sugar (1/2 lb. yields ~2-2 1/2 cups)
- 4 ounces "Tofutti" dairy-free cream cheese (softened)
- 1/4 tsp pure vanilla extract

Instructions

Preheat oven to 300 degrees F (148 C) and butter and flour an 8x8 pan with dairy-free butter or cooking spray and gluten-free flour.

In a large mixing bowl, whisk together sugar, oil, applesauce, eggs, and zucchini. Add vanilla, baking soda, baking powder and cinnamon. Lastly add almond meal, gluten free flour blend, and gluten free oats and whisk again to combine. The batter should be slightly thick but very easy to pour.

Pour batter into your pan and bake for 45 minutes - 1 hour, or when a toothpick inserted comes out clean and the edges are golden brown.

While cooling, make your frosting by beating dairy-free butter and cream cheese together, then add vanilla and beat again. Add powdered sugar 1/2 cup at a time until you reach desired consistency and sweetness. It should be thick but still spreadable.

Once the cake is fully cooled, frost and serve immediately. You'll have leftover frosting.

The cake should keep covered in the fridge for several days, or in the freezer for several weeks. However, it's best when eaten fresh. Let set out for 10-15 minutes before serving if refrigerating so it warms a bit and becomes more tender.

Notes

Vegan: substitute the 2 chicken eggs for 2 flax eggs (2 Tbsp flaxseed meal + 5 Tbsp water).

To adapt this recipe into more of a zucchini bread, reduce the cane sugar to 1/2 cup (as original recipe is written) and forgo the icing!

Can be frozen (unfrosted). Frost before serving.

Adapted Donna Parks recipe

*Gluten-free flour blend: 1 1/2 cups brown rice flour, 1/2 cup potato starch, 1/4 cup tapioca flour, 1/4 cup white rice flour.

*Nutrition information is a rough estimate calculated *with* frosting.

Nutrition (1 of 9 servings)

Serving: 1 slices Calories: 385 Carbohydrates: 60 g Protein: 4 g Fat: 14 g

Saturated Fat: 2 g Fiber: 2 g Sugar: 43 g