**GLUTEN-FREE VEGAN CHOCOLATE ZUCCHINI CAKE (TOP-8-FREE TOO!)**

Moist, dense chocolate cake covered in a thick layer of dark chocolate morsels is what the end of your summer needs. Use up that zucchini your neighbor ding dong ditched you with and turn it into an amazing dessert. This allergy-friendly Gluten-free Vegan Chocolate Zucchini Cake is free of: gluten, wheat, dairy, eggs, soy, peanuts & tree nuts. It's also vegan and top-8-free too! Cake for everyone!

**INGREDIENTS**

* 2 and 1/2 cups gluten-free flour
* 1 and 3/4 cup sugar
* 5 Tablespoons cocoa
* 1 tsp baking soda
* 1/2 tsp baking powder
* 1/2 tsp xanthan
* 1/2 tsp cinnamon
* 1/4 tsp salt
* 3/4 cup melted coconut oil
* 2 flax eggs (2 Tbsp ground flax seeds + 5 TBSP warm water)
* 1 Tbsp vanilla
* [1/2 cup rice milk](https://amzn.to/2LxiUKm)
* 2 cups grated zucchini
* [2 cups dairy-free chocolate chips](https://amzn.to/2BRNZsv)

**INSTRUCTIONS**

* Lightly grease a glass 9x13 baking dish and set it aside. Preheat your oven to 350 degrees F.
* In a stand mixer (or large mixing bowl) add all of your dry ingredients: gluten-free flour, sugar, cocoa, baking soda, baking powder, xanthan, cinnamon and salt. Stir to combine.
* Next, add your wet ingredients: oil, vanilla and rice milk. Stir to combine. It will be thick.
* Finally, add in your grated zucchini. Stir until everything is mixed.
* Pour into the greased 9x13 pan. Sprinkle on top the dairy-free chocolate chips. I like to be very generous and find I almost use an entire bag--do according to taste for you.
* Bake for 35-40 minutes, or until edges are done and the top in the middle of the cake springs back to touch.
* Allow it to cool before cutting. Store room temperature, in an air tight container. Will keep 2-3 days.