

# Gluten Free Zucchini Cake



**Time:** 65-80 minutes (20 minutes prep, 45-60 minutes baking)

**Serves:** 8-10

**Ingredients:** 1 ½ cups grated zucchini  
1 teaspoon vanilla  
1 teaspoon baking powder  
1 teaspoon baking soda  
¼ cup olive oil or melted coconut oil  
1 cup unsweetened applesauce  
2 eggs  
½ teaspoon cinnamon  
1 ½ cups [gluten free flour blend](#)  
¾ cup [almond meal](#)  
¼ cup [gluten free oats](#)  
1 teaspoon salt

## Directions:

1. Preheat oven to 300 degrees F. Grease an 8x8 inch baking pan with some of the olive oil or coconut oil then dust with gluten free flour.
2. In a large mixing bowl, whisk together oil, applesauce, eggs, and zucchini.
3. Add vanilla, baking powder, and cinnamon.
4. Add almond meal, gluten free flour blend, and gluten free oats and whisk together to combine. The batter should be thick but easy to pour. Add a little water if it is not thin enough to pour.
5. Pour batter into your pan and bake for 45 minutes to 1 hour, until a knife or wooden toothpick inserted in the center comes out clean and the edges of the cake are golden brown.
6. Store the uneaten cake in the refrigerator for several days or in the freezer for several weeks.