Vegan Chocolate Zucchini Cake

This Vegan Chocolate Zucchini Cake is not only vegan, but it's filled with zucchini and topped with a light and fluffy dairy-free buttercream icing that's to die for!

Prep Time	Cook Time	Total Time
45 mins	30 mins	1 hr 15 mins

★★★★★
4.94 from 31 votes

Course: Dessert   Cuisine: American   Diet: Vegan, Vegetarian

Keyword: vegan chocolate cake, vegan chocolate zucchini cake, zucchini cake

Servings: 12 slices   Calories: 577kcal   Author: Erin

Ingredients

- 3 cups all purpose flour
- 2 ¼ cup cane sugar
- ¾ cup cocoa powder
- 3 teaspoon baking soda
- 1 teaspoon baking powder
- ½ teaspoon salt
- 2 ¼ cup almond milk
- ¾ cup applesauce
- 2 ½ teaspoon apple cider vinegar
- 1 ½ teaspoon vanilla extract
- 2 ½ cups zucchini shredded

For the buttercream:

- 1 cup dairy free butter softened
- 3 tablespoon almond milk
- ¼ cup cocoa powder
- 4 cups powdered sugar

Instructions

1. Preheat oven to 350°.

2. Combine flour, sugar, cocoa, baking soda, baking powder, and salt in a bowl; then, add milk, applesauce, vinegar, and vanilla to that same bowl and stir with an electric mixer until combined.

3. Last, stir in the zucchini by hand.

4. Grease three 8" cake pans with coconut oil and divide the batter evenly amongst the pans. Bake the cakes for 30-35 minutes, or until a toothpick comes out clean. Allow the cakes to sit in the pans for 10 minutes, and then run a knife along the edges of the cake and carefully invert them onto a cooling rack. Wait until cakes have completely cooled before icing them.

5. For the buttercream: cream butter and milk together, then add cocoa and powdered sugar. You want the icing to be thick but still spreadable. If it seems too thick, add 1 tablespoon milk. If it seems too thin, add ¼ cup powdered sugar.

6. To assemble: use a serrated knife to remove domes off of the cakes, then scoop a large dollop of icing onto the first cake and spread it; then place the second cake on top of that cake and repeat that same step. Top the final layer with chocolate chips or chopped chocolate, if you want.

7. Enjoy!

Notes

*Calories are per slice and are an estimation

-Line your cake pans with parchment rounds so the cake doesn't stick to the bottom of the pan

-You can use any kind of dairy-free milk (my go-to's are almond and oat)

-You don't have to squeeze the liquid out of the shredded zucchini

Nutrition

Calories: 577kcal | Carbohydrates: 108g | Protein: 5g | Fat: 16g | Saturated Fat: 3g | Sodium: 639mg | Potassium: 225mg | Fiber: 4g | Sugar: 79g | Vitamin A: 56IU | Vitamin C: 5mg | Calcium: 101mg | Iron: 3mg