



## SPINACH & ZUCCHINI CHOCOLATE CAKE



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Preparation 20 mins | Cooking 35-40 mins | Serves 8

300g zucchini, chopped  
1 cup milk  
75g baby spinach leaves  
1 cup cocoa  
250g butter, melted  
2 cups brown sugar  
6 free-range eggs, at room temperature  
2 cups plain flour  
1 tsp bi-carbonate of soda  
½ tsp baking powder  
200g fresh strawberries,  
hulled and halved, to serve

### Chocolate cream cheese frosting:

250g reduced fat cream  
cheese, chopped and at  
room temperature  
3 cups icing sugar mixture  
½ cup cocoa powder  
1-2 tbs milk

**STEP 1** Preheat oven to 180°C/160°C fan-forced. Line the base and sides of 2 x 20cm round cake pans with baking paper. Combine zucchini and milk in a blender. Blend until smooth. Add spinach and cocoa. Blend again. Set aside.

**STEP 2** Combine melted butter and brown sugar in a large bowl and whisk until combined. Pour in zucchini mixture. Whisk in the eggs. Sift flour, bi-carbonate of soda and baking powder into mixture. Using a large metal spoon, fold until well combined. Pour into prepared pans. Bake for 35-40 minutes or until cooked when a skewer inserted in the centre comes out clean. Set aside to cool in the pan for 15 minutes. Transfer to a wire rack and set aside to cool completely.

**STEP 3** Meanwhile, to make the chocolate cream cheese frosting, using an electric mixer, beat cream cheese and icing sugar mixture together until creamy. Beat in cocoa powder and milk until smooth and fluffy. Transfer to an airtight container and chill until ready to serve.

**STEP 4** To serve, place one cake onto a serving plate. Top with frosting. Add remaining cake. Top with frosting. Scatter with strawberries. Sprinkle with a small chopped honeycomb chocolate bar, if liked.

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