

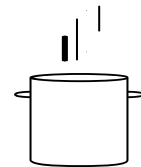


## Chocolate Courgette Spelt Cake

A great choice for people who don't like their cakes too sweet as it has savory tones. This cake is better after being kept a couple of days wrapped in a tin as the flavours develop.



15



45



8

### Ingredients

- 1 1/2 cups spelt flour
- 1/2 tsp baking powder
- 1/2 tsp bicarbonate of soda
- 1/2 tsp salt
- 1 tsp ground cinnamon
- 4 tbsp cocoa powder
- 2 eggs
- 3/4 cup The Groovy Food Company Agave Nectar Light and Mild
- 1/4 cup olive oil
- 1 1/2 cups grated courgette

### Directions

1. Preheat oven to 180c and oil and line a 2lb loaf tin.
2. Sift all the dry ingredients into a bowl.
3. Add all the well ingredients and mix well.
4. Pour your batter into your prepared tin.
5. Bake for approx 45 mins until well risen and until a skewer comes out cleanly from the middle.
6. Cool in the tin for about 10 minutes and then on a wire rack.