

VEGAN ZUCCHINI SNACK CAKE

Ingredients:

2 small/medium zucchini, grated
2 ripe bananas, mashed + smashed
1 cup canola oil
1 t vanilla
1 1/2 cups graham flour or whole wheat flour
1 1/2 cups all-purpose flour
2 cups sugar
1 t salt
1 t baking soda
1 t cinnamon

Directions:

Preheat oven to 350°F. Grease and lightly flour a bundt pan, set aside. In a medium bowl, beat zucchini, bananas, oil and vanilla with an electric mixer or vigorous stirring. Stir in remaining ingredients. Pour into the prepared bundt pan and bake in the preheated oven for 45-60 minutes, or until a knife inserted in the center comes out clean. Cool upright for 15 minutes before inverting onto cooling rack or cake stand. Allow to cool for at least 30 minutes before slicing. Serve with slivered almonds.