

Leishman Center for Culinary Health

Squash Berry Cake

1¾ cups spelt flour
¾ cup oat flour
1 teaspoon baking soda
¾ teaspoon sea salt
1 teaspoon ground cinnamon or pumpkin pie spice blend
½ cup date sugar
½ cup Florida Crystals (organic cane sugar)
6 tablespoons melted butter or coconut oil
½ cup applesauce
1 egg
2 teaspoons vanilla
2 cups grated zucchini (lightly squeeze excess juice)
1 cup blueberries or chopped cranberries

Preheat oven to 350°. Lightly oil and flour a 9 x 13 inch baking pan. Mix dry ingredients together. Cream sugars, oil, banana and applesauce until well combined. Beat in egg and vanilla. Add dry mixture to wet ingredients just until mixed. Fold in zucchini and berries. Place mixture into baking pan. Bake 35 minutes up to 1 hour until toothpick inserted in center comes out clean. Cool in pan 10 minutes, then remove and cool on a wire rack.

