

Zucchini Cake

In August, Granny always had plenty of zucchini, even after giving basketfuls away to neighbors and her local church. A hunk of fresh zucchini bread was always resting on our counter next to Granny's coffee pot that hooted like an owl when her coffee was brewing.

Serves 8-10

Ingredients

3 egg whites
1/2 cup of canola or corn oil
2 cups of sugar
2 teaspoons of vanilla
3 cups of flour
2 teaspoons of baking soda
1/4 teaspoon baking powder
1 1/2 teaspoon cinnamon
1/2 tsp nutmeg
2 cups grated zucchini
1/2 cup chopped pineapple
1 cup of raisins
1 cup of walnuts (optional)

Directions

Preheat oven to 350° F. In a large bowl, combine sugar, oil, egg, and vanilla, mix well.

In zipper lock bag combine flour, baking soda, powder, cinnamon, nutmeg. Shake to mix well.

Slowly mix in flour mixture with wet ingredients, stirring with a wooden spoon until the flour is just combined, mixture will be slightly dry. Fold in zucchini, pineapple, raisins, and walnuts if using.

Spoon into bunt pan and bake 1 to 1 1/2 hours or filled muffin pan and bake 15-25 minutes for large muffins, 10-13 for mini muffins.

Make It A Meal

Spinach Sausage Lasagna

Wine Pairing

Chardonnay, Viognier

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