

Zucchini Cake- from ASW Homestead



- 3 cups flour
- ½ teaspoon baking powder
- 1 teaspoon baking soda
- 2 teaspoons ground cinnamon
- ½ teaspoon salt
- 2 eggs
- 2 cups finely shredded, unpeeled zucchini
- 2 cups sugar
- 1/3 cup cooking oil

Directions:

Preheat oven to 350 degrees F. Grease 9x13-inch baking pan.

Shred zucchini.

In a medium mixing bowl combine shredded zucchini, eggs, sugar, and cooking oil.

In a separate mixing bowl combine flour, baking powder, baking soda, salt, and cinnamon. Combine the wet and dry ingredients and stir until just moistened- batter should be lumpy.

Spoon batter into prepared pan.

Bake at 350 degrees F for 25-35 minutes or till a wooden tooth-pick inserted near center comes out clean.

Cool completely on wire rack before cutting or icing.