



## **Zucchini Coffee Cake**

A moist, spicy, quick to make, cake, that is great with not only coffee, we have had it for breakfast too! It freezes very well.

Makes One 13 x 9 x 2" Cake

1 ½ cups unbleached flour  
½ cup whole wheat flour  
2 tsp. baking soda  
1 tsp. salt (scant)  
¼ tsp. baking soda  
1 Tbsp. cinnamon  
3 large eggs  
1 cup vegetable oil  
1 cup granulated sugar (scant)  
½ cup golden sugar (not packed)  
2 medium-sized zucchini grated (2 cups)  
2 tsp. pure vanilla extract  
1 cup raisins (preferably Thompson)  
1 cup chopped walnuts

### **Make the cake:**

Either spray with non-stick cooking spray or grease with butter a 9 x 13 x 2" baking pan.

Preheat the oven to 350 F.

Sift the two flours together. Resift with baking soda, salt, baking powder & cinnamon onto wax paper.

Combine eggs, oil, sugar, zucchini & vanilla in a large mixing bowl; beat with a spoon until well mixed. Stir in the flour mixture until smooth.

Stir in the raisins & nuts; pour the mixture into the prepared pan. Bake the cake in the preheated oven for approximately 40 minutes until it springs back when lightly pressed with a fingertip. Cool in the pan on a wire rack.

Phyllis





