

Pineapple Zucchini Cake

Filled with fruits and veggies, this hearty cake can be shared after a light lunch or dinner.

Makes: 12 servings

Ingredients

- 3 eggs
- 1 cup sugar
- 2 teaspoons vanilla
- 1 cup oil
- 2 cups zucchini, peeled and grated
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 cups all-purpose flour
- 1 cup whole wheat pastry flour
- 1 cup crushed pineapple, drained
- ½ cup raisins?(optional)
- 1 cup chopped pecans?(optional)



Directions

1. Preheat oven to 350°F. Grease a 9x13?inch baking dish.
2. In a large bowl, beat eggs, sugar, vanilla, and oil. Add zucchini.
3. In a separate bowl, combine baking powder, salt, baking soda, and both types of flour. Add dry ingredients to creamed mixture.

4. Stir in raisins and nuts (optional).
5. Bake for 45-50 minutes, or until cake springs back when lightly pressed with your finger.

Recipe from: Montana State University Extension Service, adapted by the USDA Food and Nutrition Administration.

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