Zucchini Cake

Second Place - Wisconsin State Journal Annual Cookbook Supplement, September 5, 1976
Recipe from the kitchen of Sister Mariquita Luby, Hillsboro

Ingredients

Cake

- 2 cups flour
- 1/2 tsp salt
- 1 tsp baking soda
- 1 tsp baking powder
- 1/2 tsp nutmeg
- 1 egg, beaten
- 1 cup sugar
- 2/3 cup cooking oil
- 2 tsp grated orange rind
- 1/2 cup Rice Krispies
- 2 cups ground zucchini squash (unpeeled)

Frosting

- 1 1/2 cups confectioners' sugar
- Enough lemon juice to allow easy spreading

Instructions

Cake

1. Measure flour by dip-level-pour method or sift.
2. Blend flour, salt, baking soda, baking powder, and nutmeg. Set aside.
3. Beat egg. Add sugar gradually. Add oil, orange rind, Rice Krispies, and zucchini.
4. Blend in dry ingredients and pour into a greased and floured 8×8-inch pan.
5. Bake in a preheated moderate oven (350°F) for 45 minutes or until done. (It sometimes takes longer.)
6. Frost while warm.

Frosting

1. Combine confectioners' sugar with enough lemon juice to allow easy spreading.

Assembly

1. Spread frosting thinly over warm cake.

ANNUAL COOKBOOK SUPPLEMENT

WISCONSIN STATE JOURNAL—Sunday, September 5, 1976

Cakes

Second in category

Zucchini Cake

Two cups flour
One-half teaspoon salt
One teaspoon baking soda
One teaspoon baking powder
One-half teaspoon nutmeg
One egg, beaten
One cup sugar
Two-thirds cup cooking oil
Two teaspoons grated orange rind
One-half cup Rice Krispies
Two cups of ground zucchini squash (unpeeled)
***Frosting**

Measure flour by dip-level-pour method or sift.

Blend flour, salt, baking soda, baking powder and nutmeg. Set aside.

Beat egg. Add sugar gradually. Add oil, orange rind, Rice Krispies and zucchini.

Blend in dry ingredients and pour into greased and floured 8 by 8-inch pan. Bake in preheated moderate oven (350 F.) 45 minutes or until done. (It sometimes takes longer). Frost while warm.

***FROSTING**

One and one-half cups confectioners' sugar



Sister Mariquita Luby

Enough lemon juice to allow easy spreading

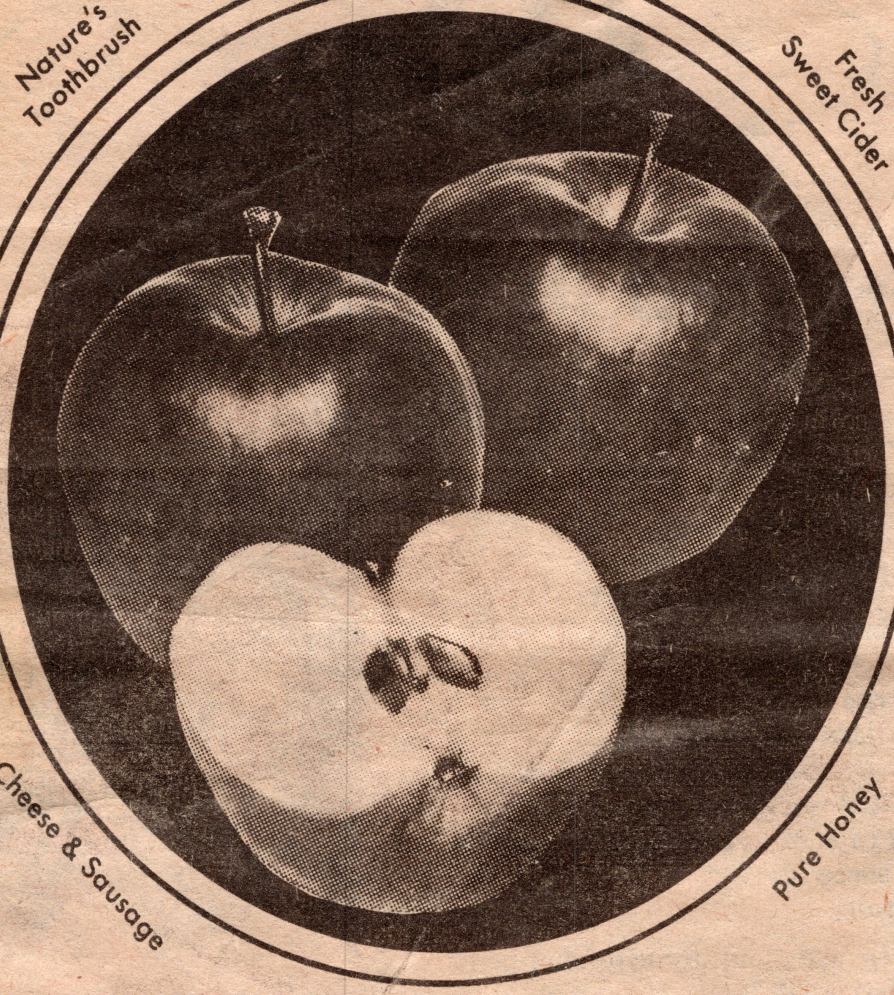
Spread frosting thinly over cake.

NOTE: Zucchini peel does not change the taste and gives interesting green flecks. Red cherries and nuts may be added to make a Christmas cake. This is an original recipe.

SECOND PLACE: Sister Mariquita Luby, Hillsboro.

Nice, but nuts are tastier than Rice Krispies, which get soggy + tough. Try oats Hannigan

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