

## The Joy of Jewish Cooking



### RECIPE 5: Zucchini Cake by Sheila Feld

My mother sent me this recipe many years ago and it has become a Rosh Hashana dessert as well as a Break Fast treat. When living in New Jersey (the garden state), a good friend mentioned that her crop of zucchini was ripe and flourishing. We were able to help her to deplete the crop and, therefore, remember my mom and our good friend every time we choose to bake this cake.

#### **Zucchini Cake:**

4 zucchinis (2 cups grated)  
2 cups sugar  
3 eggs  
1 cup oil  
3 teaspoons vanilla  
3 cups flour  
1 heaping teaspoon baking soda  
1 teaspoon salt  
3 teaspoons cinnamon  
1 cup broken nuts  
3 teaspoons baking powder

Zucchinis - it is not necessary to peel the zucchini. Cut into chunks and grate to measure out 2 cups. You probably will have extra.

Mix together sugar-eggs-oil-vanilla – add zucchini – add dry ingredients – except nuts  
Mix in nuts and put in pans

Preheat oven to 350 degrees.

Line 2 loaf pans with wax paper (if non-stick pans, it is not necessary to line them)

Grease and flour 2 9x5 loaf pans

Bake for 1 hour

***Happy Baking!***