

GERMAN ZUCCHINI CAKE

THIS CAKE WAS MADE BY A LOVELY GERMAN WOMAN NAMED EUNICE; SHE WOULD MAKE OUR FAMILY THE MOST AMAZING CAKES. OUR FRIENDS WOULD TEASE US AT SCHOOL BECAUSE WE HAD VEGIE CAKES IN OUR LUNCHBOXES, SOMETHING UNHEARD OF IN OUR COUNTRY TOWN IN THE 1970'S. THEY DID NOT TEASE US FOR LONG AND SOON WE WERE BEING ASKED TO PEOPLES HOUSES WITH A REQUEST FOR ONE OF HER CAKES. I HAVE WRITTEN DOWN THIS RECIPE AT OUR KITCHEN TABLE AGED 12 YEARS.

INGREDIENTS

- 6 EGGS
- 4 CUPS CASTOR SUGAR
- 2 CUPS OIL
- 4 CUPS GRATED UNPEELED ZUCHINI
- 2 CUPS CHOPPED WALNUTS
- 2 TEASPOONS PURE VANILLA ESSENCE
- 6 CUPS PLAIN FLOUR
- 1/2 TEASPOON BAKING POWDER
- 1 TEASPOON SALT
- 1 TEASPOON BICARBONATE SODA
- 3 TEASPOONS CINAMON

METHOD

1. BEAT THE EGGS TILL LIGHT AND CREAMY. ADD SUGAR AND OIL AND BEAT UNTIL THICK
2. GENTLY STIR IN THE GRATED ZUCHINI AND WALNUTS, ADD VANILLA, DO NOT OVERBEAT THE MIX NOW OR IT WILL BECOME TOO THIN.
3. STIR TOGETHER THE DRY INGREDIENTS SIFT AND FOLD INTO THE MIXTURE.
4. POUR INTO WELL GREASED AND PAPER LINED LOAF TINS OR MAKE MINI CAKES
5. BAKE FOR ONE HOUR FOR LOAF TIN , 25 MINUTES FOR MINI CAKES.
6. REMOVE THE CAKE FROM THE PAN ONCE COOLED SLIGHTLY, PLACE ON A COOLING RACK. WHEN STILL WARM CUT INTO SLICES AND SERVE WITH BUTTER, OR COOL LONGER AND ICE WITH LEMON ICING.

***** THIS WILL MAKE 2 MEDIUM LOAF TINS

* use rice bran
oil

* no walnuts
- nut free school

* add 1 cup
of shredded coconut.

* can use brown
sugar instead of
castor sugar.