

ZUCCHINI, LEMON & WALNUT CAKE

(ever so slightly modified from French Desserts)

for cake:

1-1/2 cups (192 g) all-purpose flour
1 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1-1/2 cups (220 g) coarsely grated zucchini, squeezed very dry
(about 170 g after squeezing dry)
1 cup (135 g) chopped walnuts
1 cup (200 g) granulated sugar
1/2 cup (110 g) olive oil
3 large eggs
1/2 teaspoon pure vanilla extract
2 teaspoons lemon extract (I omitted)
1/4 cup (60 g) lemon juice

for icing:

1 + 1/2 cup confectioner's sugar
a little over 3 tablespoons lemon juice

Preheat oven to 325 degrees F.

Butter and flour a 9 x 5 inches loaf pan. In a large mixing bowl, sift together the flour, baking powder, baking soda, and salt. Add the zucchini and walnuts and stir to coat. In another bowl, whisk together the sugar, olive oil, eggs, vanilla, lemon extract, lemon juice, and lemon zest.

Stir the dry ingredients into the wet ingredients just until combined. Do not overwork the batter. Scoop batter into the loaf pan and bake for 1 hour to 1 hour 15 minutes. Remove from the oven and cool in the pan for 15 minutes before turning out onto a serving plate. If desired, make an icing with the powdered sugar and lemon juice, drizzle all over the cake. Cut in slices and serve.