

ZUCCHINI CAKE



SAVEUR PRODUCT USED - CINNAMON BLEND BAKING SPICE, CRANBERRY ORANGE BALSAMIC VINEGAR

INGREDIENTS

- 1 cup plain GF flour**
 - 3/4 cup caster sugar (can use substitute)**
 - 1 tsp *Saveur Cinnamon Blend Baking Spice***
 - 1/2 tsp baking powder**
 - 1/2 tsp bicarbonate of soda**
 - 9 oz zucchini, grated**
 - 2 cups your choice dried fruit**
 - 1/2 cup shredded coconut**
 - 1/4 cup toasted pecans, plus a few to garnish.**
 - 3 eggs**
 - 1 Tbsp *Saveur Cranberry Orange Balsamic Vinegar***
 - 4.5 oz butter, melted**
- Icing**
- 1 cup sifted pure icing sugar**
 - 1 tsp finely grated lemon or lime rind**
 - 1 - 1 1/2 Tbsp lemon or lime juice**

DIRECTIONS

Preheat oven to 350. Grease and line the base of 10" x 4" loaf pan.

Sift flour, sugar, Cinnamon Blend, baking powder, soda, and a pinch of salt into large bowl. Add zucchini, dried fruit, pecans, and coconut. Whisk together eggs, Cranberry Orange Balsamic Vinegar, and butter; stir into dry ingredients.

Pour into prepared loaf pan and bake for 1 - 1 1/4 hours, or until a skewer inserted into the cake comes out clean. Allow to cool slightly, then place on a wire rack to cool completely.

To make icing, combine the icing sugar, rind, and juice. Stir until mixture is smooth. When cake is cool, drizzle with icing and top with extra nuts.

