

Zucchini Cake

Gluten-free, dairy free, and can be egg free

This is my daughters' favourite cake and she asks it for her birthday every year. Make it and you'll see why! It's high in fibre & and you cannot tell there's so much zucchini in it! – Elke Supple.

70g walnuts
100g pitted dates
100g sultanas
125g raw sugar
50g oil
1 egg OR for egg free use: 1 Tbsp gelatine and 110ml hot water
cinnamon
210g zucchini, grated
210g gluten-free self-raising flour

1. Preheat oven to 170 degrees. Line a 18cm cake pan with baking paper. Process walnuts to a fine meal using a mini food processor or stab mixer. Set aside.
2. Finely chop the date using a sharp knife or a food processor on med-high speed. Set aside with the walnuts.
3. In a large bowl mix the zucchini, sugar, sultanas, oil, egg (if using) and cinnamon. Use a spoon or a food processor on low speed.
4. Add the flour and combine using a spoon or a food processor on low speed.
5. Add the dates and walnuts mixture and combine into a batter using a spoon or a food processor on medium speed.
6. If making egg-free cake, mix the gelatine & hot water until gelatine dissolves and quickly add to the cake batter. Stir quickly to combine.
7. Pour batter into prepared cake tin and smooth the top with a palette or knife. Bake for 45 mins until brown. Test with a skewer into the centre if required. The skewer should come out clean. Lift cake out of tin and allow to cool on a cooling rake.

NOTE: this cake can only be eaten once cooled due to the use of gelatine as an egg replacer.

