



Zucchini Spice Cake with Lemon Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

For the Zucchini Cake...Find the complete story at:<http://jeffersonstable.typepad.com/>

Ingredients:

1 C. Granulated Sugar (or use equivalent in Agave Nectar)

1/4 C. Sweet Butter

1/4 C. Coconut Oil plus more for the pan (canola works too)

1 Teaspoon Grand Marnier or Vanilla

2 C. All-purpose Flour (measured then sifted)

1 C. Old Fashioned Oats ground fine in Food Processor

1/2 C. grated Coconut (or flakes)

1 teaspoons Baking Soda

1/2 tsp. Baking Powder

1 tsp. Salt

1 tsp. Ground Coriander

1/4 tsp. powdered Mace

Dash of ground cloves

Dash of ground ginger

(notice we are not using cinnamon here so that these more delicate spices come out)

3 Large Eggs

2 tsp fresh squeezed orange juice

2 Cups Grated (food processor works great) Zucchini patted dry with kitchen towels

1/2 C Chopped Walnuts

Powdered sugar

Instructions

Heat oven to 350 and butter & flour cake pan, loaf pan or even make cup cakes. (We used 9" spring form pan). First prepare dry ingredients: Whisk together in a large bowl, flour (sifted), grated coconut, Oats, baking soda, baking powder, salt, and spices. Set aside

Next, in mixer, cream butter, sugar, coconut oil & vanilla. Next add eggs one at a time. Add dry ingredients into wet in 3 steps alternating with juice. Now with a wooden spoon or soft spatula blend in the Zucchini and chopped nuts. (do not over mix)

Put batter into baking pan and bake at 350 for about 35-45 minutes or until a wooden pick inserted in the center comes out without moist crumbs and cake is pulling away from sides of pan.

Cool for 10 min and then (delicately loosen sides and bottom with knife) turn out on a wire rack covered with parchment or wax paper. Now cool completely and make the sauce.

For the Lemon/Lime Sauce:

1 C sugar

1/2 C sweet butter

1 T hot water

Juice of 1 large lemon or 2 limes

Grated rind of the lemon or 2 limes

Dash of Lemoncello (not for the children)

Heat together in double boiler (pan over boiling water) for 20 minutes or until thickened.

To Serve: Decorate the top of cake with Powdered sugar. Serve the sauce on the side and ladle over each serving.
