

# **Pineapple Zucchini Cake**

From the United States Department of Agriculture  
<http://recipefinder.nal.usda.gov/recipes/pineapple-zucchini-cake>

## **Ingredients**

- 3 eggs
- 2 cups sugar
- 2 tsp. vanilla
- 1 cup vegetable oil
- 2 cups zucchini, grated
- 1 tsp. baking powder
- 1 tsp. salt
- 1 tsp. baking soda
- 3 cups flour (all purpose, or half whole wheat)
- 1 cup pineapple (crushed, drained)
- ½ cup raisins (optional)
- 1 cup pecans (optional) (chopped)

## **Instructions**

1. Preheat oven to 350 degrees.
2. Lightly grease 9x13" pan.
3. In large bowl, beat eggs, sugar, vanilla, and oil. Add zucchini.
4. In separate bowl, combine baking powder, salt, baking soda, and flour. Add to wet mixture.
5. Stir in fruit and nuts.
6. Bake 45-50 minutes, or until cake springs back when lightly pressed with finger.

*Makes 12 servings*

## **Nutrition information per serving:**

Calories	440
Carbohydrate	61 g
Protein	5 g
Total Fat	20 g
Saturated Fat	2.5 g
Sodium	360 mg
Sugars	36 g

