



ZUCCHINI CAKE

- 4 Eggs
- 2 Cups Sugar
- 1 Cup Oil
- 3 ½ Cups All Purpose Flour
- 1 ½ Teaspoons Baking Soda
- 1 ½ Teaspoons Salt
- ¾ Teaspoon Baking Powder
- 1 Tablespoon Cinnamon
- 2 Cups Grated Zucchini
- 1 Cup Raisins
- 1 Cup Chopped Walnuts
- 1 Teaspoon Vanilla

DIRECTIONS

1. Beat eggs, gradually beat in sugar, then oil.
2. Combine dry ingredients, add to wet alternately with the zucchini.
3. Stir in raisins, nuts and vanilla.
4. Turn into greased and floured Bundt pan.
5. Bake in a 350 degree oven for 55 minutes.
6. Let stand 10 minutes, then invert and cool completely.
7. Top cake with frosting if desired.