

Kristy's Zucchini & Strawberry Cake recipe by Kristy Kilik

Easy sheet cake or muffin that is fantastic iced, in trifle and can freeze it well for future desserts.

3 farm fresh eggs (support local!!)

2/3 cup milk of choice (my preference is unsweetened cashew)

3 tsp vanilla extract

1/3 cup oil of choice OR apple sauce OR unsalted butter

2/3 cup coconut sugar

1/3 cup granulated sugar (preferred organic cane sugar)

2 tsp aluminum free baking powder

2 tsp baking soda

1 tsp sea salt

2 to 3 cup flour of choice (gluten free cloud 9 is my preferred choice) SEE NOTES @ END OF RECIPE

**** (if using gluten free flour, check if it has xanthan gum, if it does not have it, add 1 ¼ tsp of xanthan gum)

¼ cup lemon juice

1 cup frozen shredded zucchini (thawed and water squeezed out) OR 2 cups fresh

1 cup frozen sliced strawberries, OR 2 cups dried strawberries

*** for a more strawberry flavour you can add 2 tbsp of strawberry jello when you add sugar.

*** for a more birthday cake flavour, add lemon zest and a bit more vanilla

Directions:

Preheat oven to 350° F. Grease large cake pan. Can split into 2 cake pans for a more even bake.

In a stand mixer: simply go through the list and add in one ingredient at a time in order listed above and mix it.

Mixing by hand: In a large bowl, whisk the eggs. Add in the milk and whisk. Add the vanilla and oil (or applesauce or the butter, whatever you are using) whisk together until well blended. Add the coconut sugar, and the granulated sugar and whisk until well blended. Add in lemon juice, baking powder, baking soda, salt and whisk until blended. Set the whisk to the side and bring out a wooden spoon. Add in 2 cups of flour and blend it into batter with a wooden spoon. If the batter is too runny, add in more flour until the batter is very thick. It needs to be extra thick for when you add the zucchini. Add in the shredded zucchini and mix until well blended. Stir in the strawberries. Blend well. Drop batter into greased cake pans. You could also put this batter into muffin tins for an iced cupcake.

Bake at 350° F for 45- 55 minutes. Cupcakes: 20 mins for cupcake tins.

Makes one 9x13 sheet cake. I cut it in half and freeze for trifle desserts. See my trifle recipe.

GLUTEN FREE BAKING NOTES: when baking gluten free, the flours are always very different from one brand to the next and even the batches are very different. No bag of gluten free flour mix has ever been the same as the one before it. Always have about a half cup extra flour on hand in case your flour isn't holding moisture. Always start with a little less gluten free flour and add in a little more if need be instead of having to water it down. Top flour choice in all my muffin recipes is cloud 9 gluten free all purpose flour.

GARDEN ZUCCHINI NOTES: I grate my large garden zucchini and freeze into two cup measures.