

## Zucchini Cake

Jay Gage

Original tea cake recipe by Ruth Gage in 1978 from Odelia Kempf and Katherine Pahl family heritage from Jewell and Forbes, ND.

Use Bundt pan to bake at (preheated oven 375° F) 350° F for 35 minutes.

2 c. (scant) sugar  
4 eggs  
3/4 c. peanut oil  
1 3/4 c. grated zucchini (unpeeled)  
2 tsp. baking soda  
1/2 tsp. salt  
3/4 c. chopped white walnuts and white almonds  
1 1/2 c. flour  
1/2 c. bran buds  
1 tsp. vanilla  
2 tbsp. lemon extract  
3/4 c. chopped dates/zante currants

Mix all ingredients together in order. Pour into greased and floured cake pan. cake pan.

### **Frosting:**

1 tbsp. clarified butter  
dash of salt  
1 scoop Wylers lemonade powder mix  
1/4 tsp. vanilla  
1/2 c. confectioners sugar  
2 tbsp. milk

Stir together and frost