**Zucchini cake with cream cheese frosting**

**Ingredients from garden:**

Zucchini – 1

**Eggs – 2**

**Other ingredients:**

- Plain flour – 1 cup
- Caster sugar – 150 g
- Cinnamon – 1 tsp
- Baking powder – ½ tsp
- Bicarbonate of soda – ½ tsp
- Sultanas – 200 g
- Vanilla extract – 1 tsp
- Olive oil – ½ cup
- Cream cheese – 125 g
- Lemon rind – 1 tsp
- Icing sugar – 1 cup

**Equipment needed:**

- Loaf pan
- Sieve
- Big bowl
- Medium bowl – 2
- Whisk
- Spatula
- Baking paper

**Method:**

1. Preheat oven to 180ºC.
2. Line the loaf pan with baking paper.
3. Sift flour into big bowl.
4. Sift sugar into big bowl.
5. Sift cinnamon, baking powder and b.soda into the bowl.
6. Add a pinch of salt, sultanas and zucchini to bowl.
7. Crack the eggs and put into medium bowl.
8. Add vanilla and oil to the eggs.
9. Whisk the eggs, vanilla and oil.
10. Pour this into the big bowl. Stir all ingredients until combined.
11. Pour the mixture into the prepared loaf pan.
12. Put into oven and bake for 1 hour.
13. Poke a skewer into cake if it comes out clean the cake is ready.
14. Place on wire rack for next class.

**USE COOLED CAKE TO ICE.**

1. Grate lemon on the side of the grater with small holes. Get 1 tsp.
2. Put lemon rind and cream cheese into bowl beat together until smooth.
3. Gradually add icing sugar and beat until smooth.
4. Use spatula to add bits to cake and ice smoothly.