

## ZUCCHINI CARROT CAKE

Beat:

- \* 4 Country Hen eggs
- 2 cups sugar

Add and beat:

- 1 1/3 cups vegetable oil

Add and beat hard for 4 minutes:

- 2 1/2 cups flour
- 2 tsp. Baking soda
- \* 2 tsp Baking powder
- \* 1 tsp sea salt
- \* 1/4 tsp ground cloves
- \* 2 tsp. Cinnamon
- \* 1/2 tsp nutmeg

Stir in:

- 2 cups grated carrots
- 2 cups grated drained zucchini
- \* 1 cup chopped walnuts or pecans

Bake 350o for 1 hour in a well greased and floured bundt pan. If making half the recipe, bake in a 9x9 pan for 35 minutes.

Cool on rack and frost with cream cheese frosting. This cake freezes very well.

\* Available at the [Country Gourmet](#)

[Country Gourmet](#)  
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