

# Tim Farmer's Country Kitchen

## ZUCCHINI CAKE

*3 eggs  
2 cups sugar  
2 teaspoons vanilla  
1 cup oil  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 teaspoon salt  
2 cups zucchini, peeled, seeded & shredded  
3 cups of all purpose flour  
2 cups crushed pineapple  
½ cup boiled raisins*



Mix together eggs, sugar and vanilla until fluffy. Add oil, baking powder, baking soda and salt and mix well. Stir in zucchini until combined and slowly add in flour, a little bit at a time. Add pineapple and raisins and stir. Pour in greased baking dish and bake 1 hour at 325 degrees.

## **FROSTING**

*¼ cup butter, softened  
¼ cup heavy cream  
6 ounces vanilla/white chocolate chips  
1 small box powdered sugar*

Mix first 3 ingredients over medium/low heat until smooth. Remove from burner and cool to room temperature. Add in powdered sugar until desired consistency and frost cake after cake is cooled.

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