

Wonderfully Juicy Zucchini Bundt Cake

Have you harvested too many zucchinis and don't know what to do with them? Or are you looking for a light recipe for a sweet yet somewhat healthy dessert? Whether you bought the zucchini from the supermarket or grew it in your garden, this recipe will delight you! What always bothered me about cakes is that they're often quite dry.

However, this zucchini bundt cake is so moist that you'll instantly love it! And at the end, you'll find a BONUS in the form of a fantastic ZUCCHINI SAUERKRAUT RECIPE! So make sure to read until the end!



Ingredients:

Dough for the Bundt Cake:

- 1.5 cups all-purpose flour
- 1 cup granulated sugar
- 2 eggs
- 1/2 cup milk
- 1/4 cup oil
- 1 cup grated zucchini
- 1/2 cup grated nuts
- 1 packet vanilla sugar (or 1 tsp vanilla extract)
- 1 tsp baking powder
- 1 tbsp cocoa powder
- A pinch of salt

Optional (not necessary):

- 1 tsp cinnamon or gingerbread spice
- Raisins, nut pieces, or candied lemon or orange



For brushing the hot Bundt cake:

- Melted butter
- Melted butter + sugar + rum
- You can also coat it with chocolate afterward.



Procedure:



Peel the zucchini, slice it, remove the seeds, and finely grate the slices. Measure out 1 cup for the Bundt cake. You can use the rest to make a fantastic zucchini sauerkraut to serve with meat (I'll add the bonus recipe at the end!).

2

Mix all the ingredients for the Bundt cake together with the grated zucchini until a semi-liquid batter forms. You can add raisins, nut pieces, or candied fruit to the batter.



OR

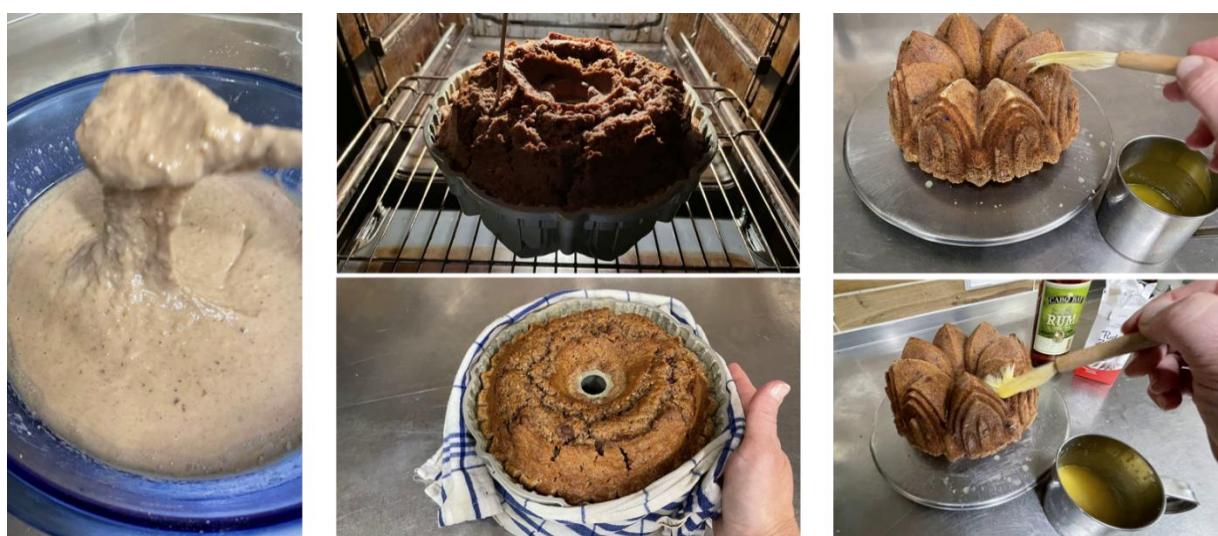


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Grease the Bundt pan and dust it with coarse flour, finely ground breadcrumbs, or coconut. Alternatively, spray the entire pan with a special baking spray (like non-stick baking spray).

4

Preheat the oven to 350°F (180°C).



5

Pour the dough into the pan, place it in the preheated oven, and reduce the heat to 320°F (160°C). Bake for about 45 minutes, depending on the size and depth of the Bundt pan.

6

If you want to unmold the Bundt cake, prepare two towels and soak them in cold water. Wrap the wet, cold towels around the hot Bundt pan and let it cool for a while. Re-wet the towels once or twice and spread them over the entire pan. This will cause the hot batter to slightly shrink away from the sides and release from the pan. Then place a plate on top and quickly flip the pan over to unmold the cake onto the plate. If you greased the pan well and let it cool properly, you'll get a perfect Bundt cake!

Finishing:

7

- Brush the still-warm Bundt cake with melted butter.
- After cooling, brush it with a mixture of melted butter, sugar, and rum.
- Finally, you can coat it with chocolate, but it's also fantastic without it!



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BONUS**Excellent Zucchini Sauerkraut to Serve with Meat:**

You'll likely have a lot of grated zucchini left over, so here's the promised recipe for a fantastic sauerkraut you can easily and quickly prepare:

- Cook the grated zucchini in a little water (no more than 1/2 cup).
- In a separate pan, sauté an onion in butter until golden brown.
- Add the cooked zucchini to the onion and season with salt, caraway seeds, vinegar, and sugar (relatively more) to give the sauerkraut a sweet-sour taste.
- Serve it instead of classic white cabbage with meat and dumplings. The sauerkraut is incredibly tender and delicious!

Enjoy your meal!

