

Zucchini Slice

Ingredients

Cake mix:

3 eggs
½ cup oil
1 cup brown sugar
1 ⅓ cup wholemeal flour
1 tsp baking powder
1 tsp cinnamon
1 ½ cups grated zucchini
1 grated carrot
½ cup sultanas
⅓ cup roasted, chopped walnuts
4 tbsp sunflower seeds

Topping:

250g cream cheese
4 tbsp quark or natural yoghurt
1 tbsp lemon juice or to taste
2 tbsp icing sugar or icing sugar mix

Preparation

Roast the walnuts in a pan for about 10min or until fragrant. Grate the zucchini coarsely and the carrot finely. Whisk the eggs, sugar and oil until fluffy and pale, mix the wholemeal flour with the baking powder and cinnamon and stir into the egg mix alternatively with the grated zucchini and carrot. Add the sultanas, nuts and seeds. Bake in a round (22-26cmØ) or square tin (24cm x 24cm) for ~50min at 160°C.

Prepare the topping while cake is in the oven. Break and stir the cream cheese with a fork. Add the quark or yoghurt, the lemon juice and the icing sugar. Top the cake with the cream cheese mix after cooling down. Cut into small diamond shapes. Cake keeps well in the refrigerator.