

## **PUMPKIN & ZUCCHINI CAKE**

Gluten Free    Dairy Free

Moderate Salicylate

Serves: ~ 24 slices

Pan: 23 cm x 32 cm, lined with baking paper

Oven: 180°C

### **Ingredients:**

6 eggs

¾ cup (160g) white sugar

¾ cup (150g) light-brown sugar

2 tsp vanilla

4 cups (500g) gluten free plain flour

3 tsp baking powder

3 tsp bicarb soda

200g peeled and grated zucchini

200g peeled and grated butternut pumpkin

1 cup (250ml) rice bran oil

### **Icing:**

1 cup gluten free icing sugar

1 Tblsp Nuttalex (milk free margarine)

2 Tblsp pure maple syrup

1-3 tsp rice milk

### **Method:**

- Beat the egg and sugar in an electric mixer for 8 minutes and add vanilla at the end
- Mix the remaining dry ingredients together, then sift them gradually over the fluffy eggs. Gently fold the flour in little by little; don't beat the air out of the egg mixture
- Add the grated zucchini, pumpkin and rice bran oil and gently fold them through
- Pour the mixture into the prepared pan and bake for 45 minutes or until a skewer comes out clean
- Cool completely before icing
- To make the icing, beat the icing sugar together with the Nuttalex and maple syrup until well blended. Add the rice milk by the teaspoon to get the desired spreading consistency.
- Spread icing over the top of the cooled cake and serve

