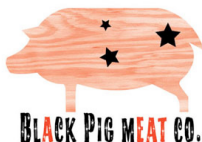


zazu
kitchen + farm



tara's secret ingredient cake

serves 10-12

did you plant too much summer squash? here it is! delicious, not like any other zucchini. we serve it w/ dry creek

olive oil gelato at zazu kitchen + farm. YUM!

- 1 3/4 cup sugar
- 4 ounces soft unsalted butter
- 1/2 cup extra virgin olive oil
- 1 teaspoon vanilla extract
- 2 1/4 cup flour
- 1/2 cup hazelnut meal
- 1 teaspoon kosher salt
- 1 1/4 teaspoon baking powder
- 1/2 cup buttermilk
- 1 3/4 cup finely grated zucchini
- 1/2 box powdered sugar
- 1 tablespoon milk
- zest + juice of 2 lemons

Preheat your oven to 350°F. In a mixer, cream together, sugar, butter, oil, and vanilla.

In another bowl, combine the flour, hazelnut meal, salt and baking powder. Alternately add they dries and the buttermilk to the butter mixture. Add in the zucchini.

Prepare popover pans with spray and flour. bake until set, about 30 minutes. Once cool, make the icing by combining the powdered sugar, milk, and lemon in a small bowl. the mixture should be thick like glue. glaze tops of cakes.