

# Zucchini Cake with Praline Frosting

Submitted by Lori Goldmann



2 cups grated zucchini  
3 eggs, beaten  
2/3 cup oil  
3/4 cup brown sugar  
3/4 cup sugar  
3 tsp vanilla  
3 cups flour  
1 tsp salt  
1 tsp baking powder  
1 tsp baking soda  
3 tsp cinnamon  
1/4 tsp nutmeg  
1 cup chopped nuts (optional)

## Praline Frosting:

1/4 cup butter  
1/2 cup brown sugar  
3 Tbsp milk  
1 tsp vanilla  
1 cup powdered sugar, sifted  
1/2 cup chopped nuts

*This picture does not do this decadent cake justice!*

Preheat oven to 325°. Grease and flour a Bundt pan; set aside.

In large bowl stir together with a spoon zucchini, eggs, oil, sugars and vanilla. Add flour, salt, baking powder, baking soda, cinnamon and nutmeg; stir well by hand. Fold in nuts and pour into pan. Bake 60-75 minutes or until it tests done. Let cool in pan 30 minutes then invert onto cooling rack to cool completely.

For Frosting: In heavy saucepan melt butter and add milk and brown sugar. Bring to a boil over medium heat, stirring constantly. Boil and stir 1 minute then remove from heat. Whisk in powdered sugar, 1/3 cup at a time, and stir until smooth, about 1 minute. Stir in nuts and immediately pour or spoon over cake, letting it drizzle down sides. If praline has thickened too much, you can either stir in 1 Tbsp milk or put it back on low heat, stirring until it loosens up a bit. Cool 15 minutes and enjoy.

