

## **Zucchini Cake with Caramel Frosting**

4 cups shredded zucchini  
1 cup sugar  
1/4 cup vegetable oil  
1 c. applesauce  
2 teaspoons vanilla  
2 eggs  
2 T. ground flax mixed with 6 T. water  
3 cups whole wheat flour  
2 teaspoons baking soda  
1 teaspoon salt  
1 teaspoons ground cinnamon  
1/2 teaspoon baking powder

1. Preheat oven to 350 degrees. Mix ground flax with water in a small bowl or cup and set aside.
2. Grease one 9 x 13 pan and one 9 inch square pan.
3. In a large bowl, stir together dry ingredients. In another bowl, stir zucchini, sugar, applesauce, flax, oil, vanilla and eggs until well mixed. Mix dry and wet ingredients. Divide batter evenly between pans.
4. Bake for 26-30 minutes or until toothpick poked in the middle comes out clean.
5. Cool completely before frosting.

### **For Caramel Frosting**

1/2 cup butter  
1 cup packed brown sugar  
1/4 cup milk  
2 1/2 cups powdered sugar (approximately)

1. Melt butter in saucepan, stir in brown sugar.
2. Cook and stir over low heat for 2 minutes.
3. Add milk, continue stirring until boiling.
4. Remove from heat.
5. Cool to lukewarm and pour into small bowl.
6. Add sugar and vanilla while beating.
7. Beat about 2 minutes until spreading consistency.
8. Adjust consistency with a few drops of hot water or more sugar as needed.  
Spread at once on cooled cake.