



## Zucchini Cake

with Lemon Icing & Praline Pistachios

 40-50min  2 Servings

Chocolate and fruity desserts get a lot of love, but this tender zucchini cake deserves a slice of the action. It's delightfully moist thanks to shredded zucchini, and topped with a sweet lemon icing and crunchy praline pistachios. This recipe might just be our new favorite treat. (2-person plan makes one 8-inch loaf; 4-person plan makes two 8-inch loaves)

## What we send

- 3 oz mascarpone <sup>1</sup>
- 1 zucchini
- 1 lemon
- 2 (1 oz) salted pistachios <sup>3</sup>
- 5 oz granulated sugar
- 2 (5 oz) self-rising flour <sup>4</sup>
- ¼ oz pie spice blend
- 2 (2½ oz) confectioners' sugar

## What you need

- butter <sup>1</sup>
- 1 large egg <sup>2</sup>
- ¼ cup neutral oil

## Tools

- box grater
- 8-inch loaf pan
- parchment paper
- small skillet

## Allergens

Milk (1), Egg (2), Tree Nuts (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 390kcal, Fat 19g, Carbs 52g, Protein 6g



### 1. Grate zucchini

Preheat oven to 350°F with a rack in the center. Transfer **mascarpone** to a medium bowl to soften until step 3. Use the large holes of a box grater to grate **1¾ cups zucchini** onto a clean kitchen towel. Roll up towel, then squeeze excess water from zucchini.



### 4. Bake zucchini cake

Transfer **batter** to prepared loaf pan, spreading to the edges. Bake cake on center oven rack until deep golden-brown and a toothpick inserted into the center comes out clean, 45-55 minutes. Set cake aside in pan until cool to the touch, about 1 hour.



### 2. Prep ingredients

Finely grate **1 teaspoon lemon zest**. Coarsely chop **pistachios**. Grease an 8-inch loaf pan with **butter**, then line with parchment paper large enough to hang over the sides (alternatively, grease bottom and sides of pan, then dust with 1 teaspoon self-rising flour).



### 5. Make praline pistachios

Meanwhile, combine **1½ tablespoons granulated sugar** and **2 teaspoons water** in a small skillet over medium-low heat. Cook, stirring, until sugar is dissolved, 1-2 minutes. Add **remaining pistachios** and cook, stirring to coat in sugar, until mixture thickens, about 1 minute. Transfer candied nuts to a plate. Once cool enough to handle, break apart into bite-sized pieces.



### 3. Mix batter

To bowl with **softened mascarpone**, add **half of the lemon zest**, **1 large egg**, **½ cup granulated sugar**, and **¼ cup oil**, whisking until smooth. Add **shredded zucchini**, **half of the pistachios**, **1½ cups self-rising flour**, and **¾ teaspoon pie spice** to batter. Stir until just combined and there are no visible traces of flour (batter will be very thick like cookie dough).



### 6. Make icing & serve

Squeeze **1½ tablespoons lemon juice** into a medium bowl. Add **1 cup confectioners' sugar**; whisk to combine. Whisk in **½ teaspoon water** at a time as needed, until icing drips back into bowl in thick ribbons. Remove **cake** from pan, then pour **icing** over top. Sprinkle with **praline pistachios** and **remaining lemon zest**. Let **icing** set before serving, about 30 minutes. Enjoy!