

Zucchini Cake

3 C. all-purpose flour
2 C. old fashion rolled oats
2 tsp. baking soda
1 tsp. ground cinnamon
½ tsp. ground dried ginger
1/8 tsp. ground dried cloves
½ tsp. ground dried nutmeg
1 tsp. baking powder
1 tsp. salt
4 large eggs
1 C. granulated sugar
1 C. packed dark brown sugar
½ C. vegetable oil
½ C. melted butter
1 Tbsp. vanilla extract
3 C lightly packed shredded zucchini
1 C. dried cranberries
1 15 oz. can unsweetened applesauce
1 C. chopped walnuts or pecans (optional)

Preheat oven to 350 degrees F. Grease 10"x15" pan. (9"x13" pan works too but you will have to increase cooking time).

In a medium bowl, sift together (or combine if you don't have a flour sifter), flour, baking powder, baking soda, salt, cinnamon, ginger, cloves and nutmeg. Add rolled oats.

In another large bowl, beat eggs until blended.
Add sugar and brown sugar.
Beat until light and fluffy.

Melt butter.
Add oil, butter and vanilla and applesauce
Blend thoroughly.

Add flour mixture.
Blend on low speed with an electric mixer for about 1 min. until batter is smooth.
Fold in cranberries, zucchini and nuts.

Pour Batter into pan.
Bake for approximately 40-50 min. or until toothpick inserted in center comes out with moist crumbs attached. (9"x13" pan could take up to 60 min.)

Allow cake to cool to room temperature.
Frost with Cream Cheese Frosting.
Cover and store any unused portion of cake in refrigerator.