# Zucchini Pecan Cake with Orange Icing

## Ingredients:
- 2 cups plain Flour
- 300g Caster Sugar
- 2 tsp. Cinnamon
- 1 tsp. Baking Powder
- 1 tsp. Bi-carb
- 500g Zucchini/grated
- 200g Raisins
- 100g Roasted Pecans
- 4 eggs
- 1 tsp. Vanilla Essence
- 1 cup Rice Bran oil

## Orange Icing:
- 2 cups Pure Icing Sugar
- 2 tsp. Orange Zest
- 3TBS Orange Juice

## Equipment:
- Board & nonslip mat
- Knife
- Micro Zester
- Juicer
- Large glass bowl
- Grater
- Scales
- Measuring cups
- Measuring Spoons
- Sifter
- Whisk
- Extra Bowl for icing
- Rubber Scraper
- 2x25x10cm Loaf tins
- Baking Paper

## Garden Harvest:
- Zucchini

## Method:
1. Collect all ingredients and equipment
2. Quickly read recipe and delegate jobs
3. Preheat the oven to 180c
4. Wash, dry then grate the zucchini
5. Sift flour, sugar, cinnamon, baking powder & bi-carb into a bowl.
6. Crack the eggs into a bowl. Add the oil and whisk gently
7. Add the zucchini, raisins and the pecan nuts to the flour
8. Add the eggs and oil then mix gently to combine
9. Divide between the 2 greased and lined tins
10. Place into the oven to bake for around 45 mins or until the top is springy to touch
11. Remove from the oven. Cool 5mins before turning out on to a rack to cool completely

To make Icing:
1. Measure the icing sugar then sift into a bowl
2. Zest the orange then juice
3. Mix the zest with the icing sugar
4. Pour the orange juice into the sugar and mix until smooth
5. Drizzle icing over the cooled cake
6. Slice then serve on plates with tongs