



Lemon Poppyseed Zucchini Bundt Cake

Ingredients:

2 ¼ cup flour

1 ½ teaspoons baking powder

¾ teaspoon baking soda

½ teaspoon salt

2 ½ cups shredded zucchini (I used 1 medium-large zucchini)

3 large eggs

1 ½ cup granulated sugar

½ cup oil

¼ cup (4 Tablespoons) unsalted butter, melted

2 teaspoons vanilla

2 Tablespoons freshly squeezed lemon juice

2 teaspoons lemon zest

2 Tablespoons poppyseeds

Glaze:

1 ounce cream cheese, softened

2 Tablespoons unsalted butter, melted

½ teaspoon vanilla

1 teaspoon freshly squeezed lemon juice

3 cups powdered sugar

4 – 6 Tablespoons milk (as needed)

Instructions:

*Preheat oven to 350 degrees.

*Grease bundt cake pan

*In medium bowl: whisk together flour, baking powder, baking soda, and salt.

*In a large bowl: combine zucchini, eggs, sugar, oil, melted butter, and vanilla. Mix well.

*Stir in lemon juice, zest and poppy seeds.

*Add dry ingredients to wet ingredients. Mix until just combined.

*Pour into bundt pan.

*Bake 30-40 minutes or until toothpick comes out clean.

*Cool on wire rack.

*While cake is cooling, prepare the glaze.

*Cream together cream cheese, butter, vanilla, and lemon juice. Add confectioner's sugar. Add milk 2 Tablespoons at a time until glaze is a pourable consistency.

*Drizzle glaze over the cake. Store cake in air tight container for up to 5 days.

