



Zucchini & Walnut Cake

This delicious and nutty cake combines grated zucchini, honey and cinnamon. Topped with smooth cream cheese icing, it offers a flavour combination like no other.

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
CAKE	
Classic Variety Loaf & Cake Mix 15kg	1.000kg
Egg	0.380kg
Oil	0.100kg
Shredded Carrot (optional)	0.500kg
Crushed Pineapple (optional)	0.500kg
Zucchini, grated	0.500kg
Walnuts Chopped	0.100kg
Honey	0.100kg
Cinnamon	0.005-0.010kg
*The spice level is a flexible guideline that can be tailored to suit your preference.	
CREAM CHEESE ICING	
Mauri Fromage Cheese Cake Mix 15kg	0.500kg
Icing Sugar	0.500kg
Creaming Margarine	0.100kg
Water	0.150kg



PRODUCTS

61081 Classic Variety Loaf & Cake Mix 15kg; 16517 Fromage Cheesecake Mix 15kg

METHOD

CAKE

1. Combine all ingredients in a bowl.
2. Using a paddle, blend on slow speed for 1 minute. Scrape bowl.
3. Blend on slow speed for a further 4 minutes.
4. Deposit into a paper lined baking tin.
5. Bake at 180°C until baked through.
6. Transfer to wire rack to cool.
7. Spread with cream cheese icing and decorate as desired.

CREAM CHEESE ICING

1. Combine all ingredients in a bowl.
2. Using a paddle, blend on slow speed for 1 minute. Scrape bowl.
3. Blend on high speed for 5 minutes.