

Zucchini Sheet Cake

2 cups Flour

2 tsp. Baking Soda

2 tsp. Cinnamon

$\frac{3}{4}$ tsp. Salt

$\frac{1}{4}$ tsp. Allspice

4 Large Eggs

1 $\frac{1}{2}$ cups Sugar

$\frac{1}{4}$ cup Brown Sugar

1 cup Vegetable Oil

2 cups Zucchini, shredded

1 $\frac{1}{2}$ cups Golden Raisins, optional

Preheat oven to 350 degrees. Spray a 15" x 10" jelly-roll pan with Pam.

In large bowl, whisk together flour and next 4 ingredients. In a medium bowl, whisk together eggs, sugars, and oil until smooth and thick. Pour egg mixture into flour mixture, whisking to combine (a few streaks of flour should remain). Stir in zucchini and raisins. Spread batter into prepared pan. Bake for 20-25 minutes or until a toothpick inserted in center comes out clean. Cool on wire rack. Frost with cream cheese frosting.

Eydie Graber