

Zucchini Savory Cake

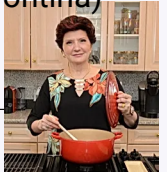


DIRECTIONS

1. Preheat oven to 375F.
2. Grease and flour a 10" round baking pan.
3. Set aside.
4. Mix together eggs, salt, sugar and grated cheese.
5. Add milk, oil and cornstarch.
6. Blend well.
7. Add zucchini, flour and baking powder.
8. Mix until well blended.
9. Add deli meat and cheese.
10. Mix with a fork making sure they are evenly distributed among the batter.
11. Pour into prepared pan.
12. Bake in preheated oven for 45-60 minutes or until top is light brown.
13. Allow to cool a few minutes before serving.

INGREDIENTS

- 3 eggs
- 2 tsp salt
- 1 tsp sugar
- 2/3 cup grated cheese
- 2/3 cup milk
- 1/2 cup vegetable oil
- 1/3 cup corn starch
- 8 Ozs zucchini, grated and squeezed of excess liquid
- 2 cups flour
- 2 tsp baking powder
- 4 ozs diced mortadella (or ham)
- 4 ozs diced provolone (or fontina)



NONNA'S TIPS

- You may use any deli meat and cheese you like for this savory cake. Just make sure they are the semi dry kind.
- The best way to drain extra liquid from zucchini after you grate it is to place it in clean cheesecloth (or clean dish towel) and squeeze.