

By: Judy Johnson

PECAN ZUNI CAKE

Cake:

4 Eggs	2 tsp. Baking Powder
2 c. White Sugar	1 tsp. Baking Soda
1 c. Vegetable Oil	1 c. Chopped Pecans
2 c. All Purpose Flour	2 c. Grated Zucchini
2 tsp. cinnamon	2 tsp. Vanilla
1 tsp. salt	

Preheat oven to 350 degrees F. Grease and flour Bundt pan. Or you can use 2- 11" baking pans. Sift together flour, cinnamon, salt, baking powder and baking soda on to a piece of waxed paper. In a large bowl, beat eggs and sugar until light colored. Mix in oil. Add sifted ingredients to egg mixture and beat for 2 minutes. Stir in chopped pecans, vanilla and zucchini. Mix thoroughly. Pour batter into prepared pan. Bake for 80 minutes for the Bundt pan. Bake for 25 to 30 minutes if using 2 baking pans.

Icing:

16 oz. Cream Cheese, softened
1/2 c. Butter, softened
3 1/2 c. Sifted Confectioner's Sugar
1 tsp. Vanilla
2 c. Pecan Halves

In a medium bowl, cream together the cream cheese and butter until creamy. Mix in the vanilla and then gradually stir in the confectioner's sugar. After frosting the cake use the pecan halves for decorating the cake.