

PATTY PAN CAKE

INGREDIENTS

1 CUP ALL PURPOSE FLOUR
2 TABLESPOONS WHEAT GERM
1 TEASPOON BAKING SODA
1/2 TEASPOON SALT
2 EGGS
1/2 CUP SUGAR
1/2 CUP BROWN SUGAR
1 TEASPOON GINGER
1/2 TEASPOON GRATED NUTMEG
3/4 CUP VEGETABLE OIL
1 TEASPOON VANILLA
1 1/2 CUPS GRATED PATTY PAN SQUASH
3/4 CUP CRUSHED PINEAPPLE, DRAINED
1/2 CUP CHOPPED PECANS
1/2 CUP RAISINS
CONFECTIONERS' SUGAR

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MUSINGS ON FOOD AND COOKING
FROM A VERMONT KITCHEN

DETAILS

350°
50 MINUTES
9" TUBE PAN
BUTTERED AND
FLOURED

SQUASH SHOULD BE
SQUEEZED DRY BEFORE
BEING MEASURED.

HERE'S HOW

- 1 BEAT TOGETHER EGGS, SUGARS, GINGER, NUTMEG, OIL, AND VANILLA.
- 2 SIFT TOGETHER FLOUR, WHEAT GERM, BAKING SODA, SALT.
- 3 TURN MIXER TO LOW, ADD FLOUR MIXTURE TO EGG/SUGAR MIXTURE, ADD PATTY PAN, PINEAPPLE, PECANS AND RAISINS.
- 4 BAKE UNTIL GOLDEN AND TOOTH PICK INSERTED INTO CENTER OF CAKE COMES OUT DRY.
- 5 COOL FOR TEN MINUTES IN PAN BEFORE COOLING COMPLETELY ON WIRE RACK.
- 6 DUST WITH CONFECTIONERS SUGAR.