

SQUASH CAKE with BROWN SUGAR FROSTING

I used a 10 inch & 11-inch springform or cheesecake pan to bake these off which makes for a relatively easy extraction – place a cookie sheet or foil under the springform pans so as to prevent any batter that seeps out during the first few minutes of baking. You could also use 2 brownie pans and then cut into individual squares. If you use a regular pan be sure to let the cake cool but remove from pan whilst still warm and grease the pan well. It is a large amount of batter and needs to be cooked straight away as the batter will very quickly extract water out of the summer squash and make the batter soupy which will cause cook times to increase significantly. If you cannot fit both pans on one middle rack, place baking racks at bottom and top third and swap pans halfway through bake time.

FOR CAKE:

OVEN 375F

2 pounds Summer Squash or Zucchini, grated

Grease 2 x 10 inch cake pans evenly with panspray.

Combine with a whisk :

2 pounds Sugar

2 Cups Vegetable Oil

6 Eggs

Blend with a whisk:

1 ½ pounds Flour

2 Tablespoons Baking Powder

1 Tablespoon Baking Soda

1 Tablespoon Cinnamon

½ teaspoon Salt

Fold together wet & dry mixtures and then quickly fold in 2 pounds grated Squash &/or Zucchini. Pour into baking pans and place in oven immediately. Bake for 25 minutes at 375F, then reduce heat to 350F for a further 45 minutes. A knife or skewer inserted in the middle will come out clean when cooked. If longer time is needed, reduce heat to 325F to keep cake from getting too dark. Remove cake from oven when cooked and allow to cool at room temperature for 15 minutes. Run a knife around the edge and then invert onto a greased parchment sheet and then invert again onto a serving dish and/or plates. Cool completely before applying frosting.

BROWN SUGAR FROSTING:

1 pound Cream Cheese, at room temperature

2 ½ Cups Powdered Sugar

1 Cup Brown Sugar

1 Tablespoon Vanilla Essence

Use a paddle attachment to beat cream cheese until light and fluffy, about 5 minutes on high – be sure to scrap down the sides of bowl half way through to prevent lumps along the sides. Add half the powdered sugar and combine on low speed. Pour in vanilla and then remaining sugar slowly whilst on low speed. Increase speed to high gradually and beat until well mixed, about another 2 or 3 minutes. (frosting will be a little grainy due to brown sugar texture)

TO ASSEMBLE:

If cutting into squares, do this first and then use a small ice cream scoop to portion each piece with frosting, and then smooth over with a palette knife. If frosting a whole cake or 2 layers, use a small ice cream scoop to evenly distribute the frosting and then smooth together with a palette knife. Use a little water on the knife if the frosting is pulling up the cake top when smoothing. Decorate with a sprinkle of ground cinnamon, cocoa powder, and/or candied nuts for garnish.