

Zucchini Cake with Ginger and Hazelnuts
By Molly O'Neill
Featured in "Food: How to Stuff a Wild Zucchini"
The New York Times, August 15, 1999
And
The New York Times Cooking webpage

Serves: 12

Time: 1 hour, plus cooling time

INGREDIENTS

2 cups flour
1 teaspoon baking soda
 $\frac{3}{4}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
 $1\frac{1}{4}$ cups sugar
2 large eggs
 $\frac{1}{2}$ cup vegetable oil
 $\frac{1}{3}$ cup orange juice
2 teaspoons orange zest
2 teaspoons peeled, grated ginger root
1 teaspoon vanilla extract
 $1\frac{1}{2}$ cups grated zucchini
 $\frac{1}{2}$ cup finely chopped hazelnuts*

PREPARATION

1. Preheat oven to 350 degrees. Sift the flour, baking soda, baking powder and salt into a large bowl. Stir in the sugar. In another bowl, whisk together the eggs, oil, orange juice, zest, ginger and vanilla. Pour the wet ingredients into the bowl with the flour and stir until just combined. Fold in the zucchini and hazelnuts.
2. Butter and flour a tube pan. Scrape the batter into the pan and bake until a toothpick inserted into the center of the cake comes out clean, about 45 minutes. Cool the cake in the pan for 10 minutes. Remove from the pan and cool completely on a wire rack. Slice and serve.

*Based on comments from other cooks on the webpage for this recipe on "NYT Cooking," I reduced the sugar to $\frac{3}{4}$ cup and used walnuts in place of hazelnuts. I also make muffins, instead of a cake. I made 15 muffins and baked for 30 minutes. However, I would start checking after 20 minutes as your oven maybe different.