



Spiced Pear & Zucchini Cake with Maple Syrup Icing

1/2 and 1/8 cup all-purpose flour
1 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon ground ginger
1/4 teaspoon salt
1/4 teaspoon baking powder
1/4 teaspoon baking soda
1 large egg
1/4 cup brown sugar
1/4 cup granulated sugar
1/4 cup whole milk
1/2 cup zucchini, shredded
1/2 cup barlett pear, peeled and diced

Preheat oven to 350 degrees. Grease an 8" square baking dish.

In a mixing bowl, whisk together flour, cinnamon, nutmeg, ginger, salt, baking powder and baking soda. Make a well and add egg, and sugars, whisking in the well. Add milk and stir all together just until no flour streak remains. Fold in zucchini and pear.

Pour into prepared pan and bake for 18-20 minutes until toothpick comes out clean.

Maple Syrup Icing

1/2 cup powdered sugar
1/8 teaspoon cinnamon
1/2 tablespoon very soft butter
1/4 teaspoon vanilla
1/8 cup good maple syrup

In a small bowl, whisk all together until creamy. Add more powdered sugar if too thin, more maple syrup if too thick. Drizzle/spread over cooled cake.