

Shan Cook

# Chocolate Zucchini Cake III

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Rated: ★ ★ ★ ★ ☆

Submitted By: Sandy  
Photo By: gapch1026

Prep Time: 15 Minutes  
Cook Time: 50 Minutes

Ready In: 1 Hour 5 Minutes  
Servings: 24

"This is a moist fudgy type cake. Sweet but not extremely sweet and makes good use of zucchini! You can frost it with chocolate frosting or cream cheese icing."

## INGREDIENTS:

- |                                  |                            |
|----------------------------------|----------------------------|
| 2 cups all-purpose flour         | 1 teaspoon ground cinnamon |
| 2 cups white sugar               | 4 eggs                     |
| 3/4 cup unsweetened cocoa powder | 1 1/2 cups vegetable oil   |
| 2 teaspoons baking soda          | 3 cups grated zucchini     |
| 1 teaspoon baking powder         | 3/4 cup chopped walnuts    |
| 1/2 teaspoon salt                |                            |

## DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking pan.
2. In a medium bowl, stir together the flour, sugar, cocoa, baking soda, baking powder, salt and cinnamon. Add the eggs and oil, mix well. Fold in the nuts and zucchini until they are evenly distributed. Pour into the prepared pan.
3. Bake for 50 to 60 minutes in the preheated oven, until a knife inserted into the center comes out clean. Cool cake completely before frosting with your favorite frosting.

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# Quesadillas with Apple Salsa

10-1-23  
L. Hoffman

Filling: 8 oz. fresh sausage (sage, chorizo, fall apple), remove casing  
1/2 medium red onion, diced  
6 oz. grated Monterey jack cheese  
1/2 large apple, peeled, diced  
6-8 sprigs cilantro, chopped.  
salt

Saute meat just until cooked. Add onion and cook 1-2 minutes. Remove to bowl and let cool. Toss in cheese, apple, and cilantro. (Can do ahead.) Add a pinch of salt to taste. Optional - smoked paprika. Be sure to finely crumble cooked, cooled sausage.

Salsa:

1/2 lg. apple with peel, diced  
1/2 med. red onion or 3 scallions, diced  
1/2-1 jalapeno, diced fine  
1-2 sweet mini peppers - yellow or orange, diced  
6-8 sprigs cilantro, chopped  
1 small lime, juiced  
salt to taste

Toss ingredients until evenly distributed.

8-10 6 in. soft. corn tortillas, precooked

Assembly: Brush 1 side of tortilla lightly with oil. Turn over. Fill with scoop of filling. Fold. Brown lightly in heated heavy skillet. Turn to brown other side about 1-2 minutes. Remove to 275° oven until all shells are cooked. Cook 2-3 quesadillas at a time depending on skillet size or use a pancake griddle.

Serve with apple salsa.

# Pear And Gorgonzola Salad with Candied Pecans

This Pear and Gorgonzola Salad with Candied Pecans is an autumn staple! It's one of my go-to entertaining salads because it's easy to prep in advance and it tastes amazing.



Prep Time  
10 mins

Total Time  
10 mins

★★★★★  
5 from 56 votes

Course: Salad Cuisine: Vegetarian Keyword: Pear and Gorgonzola Salad  
Servings: 4 servings Calories: 436kcal Author: [Cynthia](#)

## Ingredients

### Dressing

- 6 Tablespoons [olive oil](#)
- 3 Tablespoons [white balsamic vinegar](#)
- 1/4 teaspoon [Dijon mustard](#)
- 1 teaspoon fresh chopped thyme
- pinch of salt and pepper to taste
- 1/4 teaspoon sugar or honey
- 1-2 teaspoons lime or lemon juice

### Candied Pecans

- 1/2 cup [pecans](#)
- 1 1/2 Tablespoon [sugar](#)
- pinch cayenne (optional)

### Salad

- 8 cups field greens washed and dried
- 4 ounces gorgonzola cheese crumbled
- 1 pear ripe, washed and quartered into thin slices

## Instructions

### Dressing

1. Whisk all ingredients for dressing together and season to taste with salt and pepper.

### Candied Pecans

1. Heat the sugar and pecans over a medium heat until sugar begins to melt.
2. Shake pan and stir pecans so that they are lightly coated with sugar, add pinch of cayenne if desired. When sugar begins to turn caramel colored.

3. Turn off heat and dump nuts on a cookie sheet to cool. Break up nuts when cool.

### **For the Salad**

1. Divide field greens or arugula between 4 plates. Arrange 1/4 sliced pear on each plate. Top with crumbled gorgonzola and candied pecans. Drizzle with salad dressing.

### **Notes**

For the dressing I made, the pear vinegar was a bit sweet so I omitted the sugar went for a 2 parts oil to 1 part vinegar. Taste...taste...taste! Citrus will cut the sweetness and make the flavors pop. I skipped the garlic, since I didn't want the flavors of the salad to be overwhelmed by the garlic.

### **Nutrition**

Serving: 1person | Calories: 436kcal | Carbohydrates: 18g | Protein: 8g | Fat: 38g | Saturated Fat: 9g | Cholesterol: 21mg | Sodium: 417mg | Potassium: 299mg | Fiber: 3g | Sugar: 12g | Vitamin A: 4454IU | Vitamin C: 5mg | Calcium: 187mg | Iron: 1mg

Cindy Wehrle

**Pumpkin Pie Dessert**

1 package yellow cake mix (less 1 cup)  
1/2 cup butter, melted  
1 egg

Remove 1 cup cake mix and reserve for topping. Mix together the rest of cake mix, melted margarine and 1 egg and spread in a greased 13 x 9-inch pan.

**Filling:**

1 large can Libby's pumpkin (3 cups)  
2 eggs  
2/3 cup milk  
1/2 cup brown sugar  
1/2 teaspoon salt  
1/2 teaspoon ginger  
1 1/2 teaspoons cinnamon  
1/4 teaspoon nutmeg  
1/4 teaspoon cloves  
1/4 cup white sugar

Combine all the ingredients and mix together until smooth. Pour over the crust.

**Topping:**

1 cup cake mix, reserved from package  
1/4 cup sugar  
1 teaspoon cinnamon  
1/4 cup butter, softened  
1 large Cool Whip  
Chopped nuts for top

Mix together the 1 cup reserved cake mix, 1/4 cup sugar and 1 teaspoon cinnamon. Then mix in the 1/4 cup softened butter with a fork (I use a biscuit cutter), blending until the mixture is crumbly. Sprinkle on top of pumpkin filling.

Bake at 350 degrees for 45 – 50 minutes or until knife comes out clean. Cool, then spread Cool Whip over top and sprinkle with chopped nuts.

# Apple Streusel Sheet Cake

Apple Streusel Sheet Cake is so easy to make from scratch and tastes amazing! A simple but so flavorful German apple cake that's topped with the most delicious cookie-like streusel.



4.94 from 45 votes

Prep Time  
30 mins

Cook Time  
45 mins

Total Time  
1 hr 15 mins

Course: Dessert   Cuisine: German   Servings: 16   Calories: 349kcal

Author: Julia Foerster

## Ingredients

- 4 cups all-purpose flour divided
- 1 ½ cups butter divided
- ⅓ cup granulated sugar
- ½ tsp vanilla extract
- 1 large egg
- 5 apples
- 1 ⅓ cup applesauce sweet or unsweetened
- 1 tsp lemon zest freshly grated
- 1 tbsp lemon juice
- ½ tsp cinnamon
- ½ cup granulated or brown sugar

## Instructions

1. Lightly grease a 9x13-inch baking pan and preheat your oven to 350F (180C).
2. In the bowl of a stand mixer fitted with the paddle attachment, add ¾ cup (1.5 sticks) butter, ⅓ cup sugar, vanilla extract, 2 cups all-purpose flour and egg. Beat until everything is incorporated. Spread the dough onto the baking sheet. Put the baking sheet in the fridge while you make the apple and crumble layer.
3. Leave the remaining ¾ cup (1.5 sticks) butter on the kitchen counter to get to room temperature.
4. Peel and core the apples and chop them into small chunks. Mix the apple chunks with the lemon zest, lemon juice, cinnamon and apple sauce. Set aside.
5. For the crumb topping: In the bowl of a stand mixer fitted with the paddle attachment mix the remaining soft ¾ cup (1.5 sticks) butter with 2 cups of flour and ½ cup sugar (see Note 4). The mixture will be crumbly.
6. To assemble the cake, spread the apple mixture onto the dough layer. Then use your fingers to crumble the crumbs on top. Press some crumbs together to form bigger crumbs, you don't want the crumbs to be too fine.
7. Bake for 45 minutes until the crumbs are lightly golden.
8. Let the cake cool off completely. It will be a little bit soft while hot.
9. Serve with whipped cream or vanilla ice cream!

## BAKED SQUASH PLATTER

### Ingredients:

- 2 delicata squash
- 2-3 tbsp olive oil
- Salt/Pepper for taste

### Granola:

- 2 cup rolled oats
- 3 tbsp pumpkin seeds
- 1 cup walnuts
- 1 cup almonds
- 1/4 cup olive oil
- 1/4 cup maple syrup
- 1 tsp kosher salt
- 1 tbsp chopped fresh rosemary

### Assembly:

- 1 cup ricotta
- Lemon zest

1. Start with making the granola. Set oven at 350 F. Prep a rimmed baking sheet with parchment paper. While your oven is preheating, mix together in a large bowl the oats, walnuts, almonds, pumpkin seeds, olive oil, maple syrup, kosher salt, and chopped rosemary. Spread evenly on the prepared baking sheet. Baking in 10 min intervals, stirring and rotating the sheet until golden (25-35 minutes).

2. While granola is baking, cut the delicata squash in half longwise, scoop out seeds, and cut 1 inch slices. Coat in a drizzle of olive oil and a pinch of salt. Place on a second prepared rimmed baking sheet with parchment paper. Set aside until granola is done baking. Remove granola from oven and turn temperature to 400 F. Roast the squash for 30-40 min until fork tender.

3. Assembly. On a platter, make a bed of ricotta. Add lemon zest and a drizzle of olive oil. Top the ricotta with the delicata squash hot out the oven, and top with rosemary granola, and serve!

Bob + Chris  
Scarlett

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**APPLE-CELERY ROOT SALAD**

SERVES 8 TOTAL TIME: 10 MINUTES

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- ¼ cup cider vinegar
- ¼ cup mayonnaise → can use <sup>vegan</sup>
- 1 tablespoon whole-grain mustard
- 2 Granny Smith apples, cored and cut into 2-inch-long matchsticks
- 1 small celery root, peeled and cut into 2-inch-long matchsticks
- 2 ounces (2 cups) baby arugula, roughly chopped
- 2 tablespoons capers, chopped

Whisk vinegar, mayonnaise, and mustard together in large bowl. Add apples, celery root, arugula, capers and toss to combine. Season with salt and pepper to taste. Serve.

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