



PREP: 20 min  
COOK: 20 min  
SERVES: 12  
Bundtlettes

## Zucchini & Lemon Bundtlettes

Made with freshly grated zucchini for extra moisture, these cute bundtlettes are a delicious way to sneak in some extra veggies.

### Ingredients

#### Bundtlettes

- 1 cup (120g) walnuts, chopped
- 2 cups (300g) plain flour
- 1 tsp baking powder
- ½ tsp bicarb soda
- Pinch salt
- 2 tsp ground cinnamon or Cinnamon Baking Paste
- 1 tsp dried ground ginger
- Pinch nutmeg
- 3 large eggs, room temperature
- 1 ½ cups (330g) caster sugar
- 1 cup (250ml) extra-virgin olive oil

### Method - Bundtlettes

#### STEP 1

Preheat oven to 180°C (fan forced). Grease bundtlette tray with melted butter, then dust with flour and tap out excess. Do not use baking spray on your bundt tins or the cakes will stick.

#### STEP 2

Using a mixer with paddle attachment or hand beaters, mix eggs, sugar, olive oil, vanilla and lemon zest for 3 minutes until well combined. Sift in flour, baking powder & soda, salt, cinnamon, ginger and nutmeg. Mix until combined, then gently fold in nuts and zucchini.

#### STEP 3

Transfer batter to prepared tin, and tap the tin firmly on bench top to remove any air bubbles. Bake for 15-20 mins until bundts/muffins bounce back when pressed. Allow to cool in tin for 10 minutes while preparing glaze, then invert on cooling rack.

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## Ingredients

2 tsp Queen Vanilla Bean Paste  
Zest of ½ lemon (approx. 2 tsp)  
2 ½ cups (300g, approx 3 medium)  
grated zucchini, squeezed of excess  
moisture

### Glaze

Juice of one lemon (45ml)  
¼ cup (55g) caster sugar  
1 cup (150g) icing sugar, sifted

## Method - Glaze

### STEP 1

For glaze, whisk together all ingredients until smooth and brush over warm cake using a pastry brush. Allow to cool completely before serving.

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