



# Zucchini Cakes

## INGREDIENTS

- 2 cup Zucchini (graded large)
- ½ cup Apple (graded large)
- ½ cup Red Onion (1/8" dice)
- ½ cup Cotija Mexican Cheese
- 1 Tblsp Red Bell Pepper (1/8" dice)
- 1 Tblsp Celery (1/8 dice)
- 6 Tblsp [The Baker's Rack®](#) Original Coating & Breading Mix
- 2 Tblsp Carrot (graded large)
- 1 Large Egg, beaten
- 2 Tblsp Heavy Cream
- 2 Tblsp Walnuts (chopped)
- 2 pinches Cayenne Pepper
- 1/8 tsp Salt

## DIRECTIONS

- **Preheat** oven to 350 degrees
- **Combine** egg and cream in one bowl and **set** aside
- **Mix** zucchini, apple, carrot, red onion, bell pepper, and celery
- **Add** and **mix** walnuts, salt, cayenne pepper, egg mixture and [The Baker's Rack®](#) Original Coating & Breading Mix
- **Preheat** an oiled non-stick flat grill, or griddle pan, to 325 degrees
- **Fill** a large kitchen soup spoon with mix
- **Drop** onto griddle and flatten with a spatula (like a pancake)
- **Cook** for 3 minutes on each side or until crisp on the outside
- **Move** the cakes to a greased cookie sheet and place in the preheated oven for 5-7 minutes or until cooked on the inside
- **Mainly** served as a side dish or a snack. Enjoy!

Recipe compliments of [The Baker's Rack®](#) Gluten-Free Baking and Coating Mixes  
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