QUEEN
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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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