



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

SUMMER SQUASH CAKE



A lovely soft cake, perfect for summer. Slightly sweet and filled with the goodness of summer squash.



01 HR 05 MINS



Serves 6 to 8



Featuring

[Fifth Crow Farm](#)
[J&M Farms](#)

INGREDIENTS

- 2/3 cup sugar
- 2 tablespoons coconut oil or softened butter
- 1 egg
- 1/2 cup low-fat buttermilk
- 1 teaspoon vanilla extract
- 1 cup grated summer squash (yellow, zucchini, Italian)
- 1 cup flour
- 1/2 teaspoon baking soda
- 1/8 teaspoon salt

METHOD

Preheat the oven to 350°F. Grease or line an 8x8 square baking pan or 9x9 round with parchment paper.

Combine the sugar and coconut oil together. Beat the egg and add it to the sugar mixture. Mix until incorporated. Mix in the buttermilk and vanilla. Grate the squash and add to the mixture. Mix until incorporated.

In a separate bowl whisk together flour, baking soda, and salt. Fold the dry mixture in 2 stages into the squash mixture with a rubber spatula. Mix until just incorporated, don't over mix! Pour batter into the prepared pan. Bake for 18 to 20 minutes until a toothpick inserted in the center comes out clean. Let cool before serving.

Jessica Banka won Second Place for this cake in 2016 My PCFMA Plate Recipe Contest