Zucchini Pineapple Cake

Trudy Magliocca Community Living Committee - All Saint's Church Hammond, IN 1987

3 eggs

2 cups sugar

2 tablespoons vanilla

1 cup oil

2 cups zucchini, peeled, grated and

drained

3 cups flour

1 teaspoon baking powder

1 teaspoon salt

1 teaspoon baking soda

1 cup crushed pineapple, drained

1/2 cup raisins

1 cup chopped nuts

Preheat the oven to 325 degrees.

In a bowl, beat the eggs until fluffy. Add the sugar, vanilla, oil, zucchini, flour, baking powder, salt and baking soda.

Stir in the pineapple, raisins and nuts. Mix well.

Pour the batter into two well-greased loaf pans.

Bake for one hour.

Per Serving (excluding unknown items): 6418 Calories; 317g Fat (43.8% calories from fat); 88g Protein; 830g Carbohydrate; 33g Dietary Fiber; 636mg Cholesterol; 4134mg Sodium. Exchanges: 20 1/2 Grain(Starch); 5 Lean Meat; 1 Vegetable; 6 1/2 Fruit; 59 Fat; 27 Other Carbohydrates.

Desserts

Dar Carring Mutritional Analysis

| Calories (kcal): | 6418 | Vitamin B6 (mg): | 1.3mg |
|--------------------------------|-------|--------------------------------|-------------|
| % Calories from Fat: | 43.8% | Vitamin B12 (mcg): | 1.9mcg |
| % Calories from Carbohydrates: | 50.9% | Thiamin B1 (mg): | 4.3mg |
| % Calories from Protein: | 5.4% | Riboflavin B2 (mg): | 3.1mg |
| Total Fat (g): | 317g | Folacin (mcg): | 357mcg |
| Saturated Fat (g): | 43g | Niacin (mg): Caffeine (mg): | 32mg 0mg |
| Monounsaturated Fat (g): | 180g | Alcohol (kcal): | 75 |
| Polyunsaturated Fat (g): | 69g | % Pofuso | n n% |
| Cholesterol (mg): | 636mg | | |
| Carbohydrate (g): | 830g | Food Exchanges | |
| Dietary Fiber (g): | 33g | Grain (Starch): | 20 1/2 |

| Protein (g): | 88g | Lean Meat: | 5 |
|-------------------|-----------|---------------------|-------|
| Sodium (mg): | 4134mg | Vegetable: | 1 |
| Potassium (mg): | 2901mg | Fruit: | 6 1/2 |
| Calcium (mg): | 684mg | Non-Fat Milk: | 0 |
| Iron (mg): | 29mg | Fat: | 59 |
| Zinc (mg): | 13mg | Other Carbohydrates | 27 |
| Vitamin C (mg): | 49mg | | |
| Vitamin A (i.u.): | 1703IU | | |
| Vitamin A (r.e.): | 307 1/2RE | | |

Nutrition Facts

| Amount Per Serving | | | | |
|---------------------------------|-------------------------|--|--|--|
| Calories 6418 | Calories from Fat: 2809 | | | |
| | % Daily Values* | | | |
| Total Fat 317g | 488% | | | |
| Saturated Fat 43g | 215% | | | |
| Cholesterol 636mg | 212% | | | |
| Sodium 4134mg | 172% | | | |
| Total Carbohydrates 830g | 277% | | | |
| Dietary Fiber 33g | 130% | | | |
| Protein 88g | | | | |
| Vitamin A | 34% | | | |
| Vitamin C | 82% | | | |
| Calcium | 68% | | | |
| Iron | 159% | | | |

^{*} Percent Daily Values are based on a 2000 calorie diet.