



KEK ZUCCHINI

Bahan-bahan:

- 150g tepung gandum
- 150g gula kastor
- 1 sudu teh serbuk kayu manis
- 1 sudu teh serbuk buah pala
- ½ sudu teh serbuk penaik
- ½ sudu teh soda penaik
- 250g zucchini (timun kecil), diparut
- 70g kacang pecan, dipotong kecil
- 2 biji telur
- 100ml **Santan Kelapa M&S**
- 100ml minyak zaitun
- 2 sudu teh serbuk vanilla

Bahan-bahan Aising Kelapa:

- 300g gula aising
- 50g kelapa parut
- 3-5 sudu besar **Santan Kelapa M&S**

Cara Penyediaan:

1. Panaskan ketuhar ke 180°C. Gris dan alas tin pembakar roti 25cm x 10cm.
2. Ayak tepung, serbuk kayu manis, serbuk buah pala, soda penaik dan serbuk penaik.
3. Masukkan tepung yang diayak, serbuk vanilla, gula, zucchini dan kacang pecan ke dalam mangkuk adunan.
4. Pukul telur, **Santan Kelapa M&S**, minyak zaitun dan kacau ke bahan-bahan kering. Tuangkan ke tin pembakar roti yang disediakan.
5. Bakar untuk 1 jam atau hingga cucuk kek tidak melekat apabila di uji.
6. Untuk membuat aising, campurkan gula aising, kelapa parut, **Santan Kelapa M&S** dan kacau sehingga sebati.
7. Apabila kek sejuk, sapu aising kelapa ke atasnya.

ZUCCHINI CAKE

Ingredients:

- 150g plain flour
- 150g caster sugar
- 1 tsp cinnamon powder
- 1 tsp nutmeg powder
- ½ tsp baking powder
- ½ tsp baking soda
- 250g zucchini, grated
- 70g pecans, chopped
- 2 eggs
- 100ml **M&S Coconut Milk**
- 100ml olive oil
- 2 tsp vanilla powder

Ingredients for Coconut Icing:

- 300g icing sugar
- 50g desiccated coconut
- 3-5 tbsp **M&S Coconut Milk**

Method:

1. Preheat oven to 180°C. Grease and line a 25cm x 10cm loaf pan.
2. Sift flour, cinnamon powder, nutmeg powder, baking soda and baking powder.
3. Put sifted flour, vanilla powder, sugar, zucchini and pecans into a mixing bowl.
4. Whisk eggs, **M&S Coconut Milk** and olive oil and stir into dry ingredients. Pour into prepared loaf pan.
5. Bake for 1 hour or until skewer inserted into cake come out clean.
6. To make the icing, combine the icing sugar, desiccated coconut and **M&S Coconut Milk** and stir until smooth.
7. When cake is cold, spread coconut icing over it.