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Zucchini Cakes

[Original Recipe](#) from [Just Putzing Around the Kitchen](#)

1 large zucchini, grated
1 large egg
1 cup panko bread crumbs
Salt/pepper to taste
1 tbsp Adobo spices
1/2 cup Parmesan cheese, grated

- 1) Remove excess liquid from freshly grated zucchini by placing them between paper towels and squeezing.
- 2) In a large bowl, combine all the ingredients. Mix thoroughly.
- 3) Heat a large pan on medium, and spray with Pam. Shape spoonfuls of the zucchini batter into 2-inch (diameter) patties, and drop onto the sizzling pan. Cook each side for about a minute and a half, or until the outside is golden brown.
- 4) Finish the cakes off in the oven — stick them on a baking pan and broil them for 1-2 minutes.
- 5) Serve hot, alone or with ranch dressing.