

Long Livo

Homemade Zucchini Cake With Brown Sugar Icing

20 min Prep time	**40 min** Cook time	**1 h** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Zucchini Cake

- [ ] 2 cups all-purpose flour
- [ ] 1 teaspoon baking soda
- [ ] 1/2 teaspoon baking powder
- [ ] 1/2 teaspoon salt
- [ ] 2 teaspoons ground cinnamon
- [ ] 3 large eggs, room temperature
- [ ] 1 cup vegetable oil
- [ ] 1 1/2 cups granulated sugar
- [ ] 2 teaspoons vanilla extract
- [ ] 2 cups finely grated zucchini, squeezed dry
- [ ] 1 cup chopped walnuts (optional)

For the Brown Sugar Icing

- [ ] 1/4 cup unsalted butter
- [ ] 1/2 cup packed dark brown sugar
- [ ] 2 tablespoons milk
- [ ] 1 cup powdered sugar, sifted
- [ ] 1/2 teaspoon vanilla extract
- [ ] Pinch of salt

Instructions

1. Preheat your oven to 350°F (175°C). Grease and flour a 9x13 inch baking pan. In a medium bowl, whisk together the flour, baking soda, baking powder, salt, and cinnamon. Set this dry mixture aside.
2. In a large bowl, whisk the eggs until they're foamy. Then, whisk in the vegetable oil, granulated sugar, and vanilla extract until the mixture is well combined and looks a bit paler in color.
3. Gradually add the dry flour mixture to the wet ingredients. Use a spatula and fold gently, just until there are no more streaks of flour. Be careful not to overmix at this stage.
4. Fold in the grated, squeezed-dry zucchini and the chopped walnuts (if using) until they are evenly distributed throughout the batter.
5. Pour the batter into your prepared pan and spread it out evenly. Bake for 35-40 minutes, or until a toothpick inserted into the center comes out clean. The top should be golden brown.
6. While the cake is baking, make the icing. In a small saucepan over medium heat, melt the butter. Stir in the brown sugar and milk. Bring it to a gentle boil, then reduce the heat and let it simmer for 2 minutes, stirring constantly. Remove from the heat and let it cool for about 5 minutes.

7. Whisk the sifted powdered sugar, vanilla, and pinch of salt into the warm brown sugar mixture until the icing is completely smooth.

8. Once the cake is out of the oven, let it cool in the pan on a wire rack for about 15 minutes. Then, pour the warm icing over the warm cake, spreading it evenly to the edges. Allow the cake to cool completely before slicing and serving.

Nutrition per serving

380 kcal	4 g	52 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a nut-free version, simply omit the walnuts. The cake is still wonderful.
- Store the cake covered at room temperature for up to 3 days. It stays remarkably moist.
- If you love the combination of zucchini and other flavors, you might also enjoy a carrot apple zucchini bread for another tasty variation.