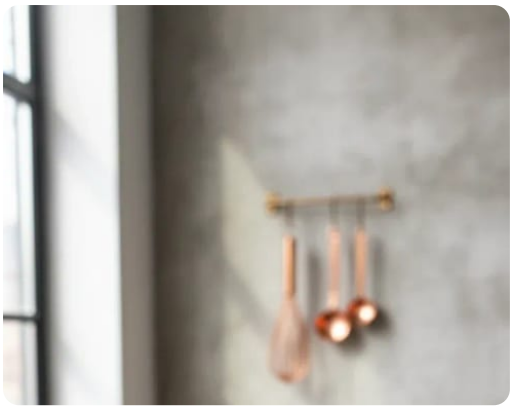


Long Livo

Zucchini Cake Recipe

A wonderfully moist and perfectly spiced cake that transforms humble zucchini into a delightful dessert.

20 min Prep time	**45 min** Cook time	**1 h 5 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Cake

- [ ] 2 cups all-purpose flour
- [ ] 2 teaspoons baking powder
- [ ] 1 teaspoon baking soda
- [ ] 1 teaspoon salt
- [ ] 2 teaspoons ground cinnamon
- [ ] 1/2 teaspoon ground nutmeg
- [ ] 3 large eggs, room temperature
- [ ] 1 cup vegetable oil
- [ ] 1 1/2 cups granulated sugar
- [ ] 1/2 cup packed light brown sugar
- [ ] 2 teaspoons vanilla extract
- [ ] 3 cups grated zucchini (about 2-3 medium)
- [ ] 1 cup chopped walnuts or pecans (optional)

For the Cream Cheese Frosting

- [ ] 8 ounces cream cheese, softened
- [ ] 1/2 cup unsalted butter, softened
- [ ] 3 cups powdered sugar, sifted
- [ ] 1 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 powder, baking soda, salt, cinnamon, and nutmeg. Set this aside.
2. In a large bowl, beat the eggs until they're foamy. Then, whisk in the vegetable oil, both sugars, and the vanilla extract. Keep whisking until everything is smooth and well combined.
3. Gradually add the dry flour mixture to the wet ingredients. Stir with a spatula just until the flour disappears. Be careful not to overmix here.
4. Fold in the grated zucchini and the nuts, if you're using them. The batter will be thick, but that's perfectly normal. Spread the batter evenly into your prepared pan.
5. Bake for 40 to 50 minutes, or until a toothpick inserted into the center comes out clean. Let the cake cool in the pan on a wire rack for about 10 minutes, then turn it out onto the rack to cool completely.
6. For the frosting, beat the softened cream cheese and butter together until smooth. Gradually beat in the powdered sugar, then the vanilla and salt. Frost the cooled cake. Slice and serve.

Nutrition per serving

420 kcal	5 g	53 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Squeezing the excess moisture from the grated zucchini helps prevent a soggy cake.
- This cake can also be baked in two 9-inch round pans for a layer cake; reduce baking time to 30-35 minutes.
- Store leftover cake covered in the refrigerator due to the cream cheese frosting.