

Zucchini Cake with Cream Cheese Frosting

Prep: 20 minutes • Cook: 50 minutes

A moist and tender, warmly spiced zucchini cake crowned with a rich, tangy cream cheese frosting. Comforting cinnamon and vanilla aromas meet a luscious, fluffy finish.

Ingredients

- 4 large eggs
- 1 cup oil
- 1 cup sugar
- 1 cup brown sugar
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 1 tablespoon cinnamon
- 2 cups zucchini (grated)
- 8 ounces cream cheese (softened)
- 1/2 cup butter (softened)
- 3 cups confectioners' sugar
- 1 teaspoon vanilla extract
- 1 cup pecans (chopped)

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9×13-inch pan or line with parchment paper.
2. Grate the zucchini and set aside.
3. In a large bowl or stand mixer with a paddle attachment, whisk together the eggs, oil, white sugar, brown sugar, and vanilla until smooth.
4. In a separate bowl, whisk the flour, baking powder, baking soda, salt, and cinnamon.
5. Add the dry ingredients to the wet ingredients and stir just until incorporated; do not overmix.
6. Fold in the grated zucchini, then pour the batter into the prepared pan.
7. Bake for 40–50 minutes, or until the center is set, the sides pull away from the pan, and a tester inserted in the middle comes out clean. Cool the cake completely before frosting.

8. For the frosting: In a stand mixer, beat softened cream cheese and butter until smooth.
9. Add confectioners' sugar and vanilla; mix on low to combine, then increase to high and whip until silky and fluffy.
10. Fold in chopped pecans (optional).
11. Generously spread the frosting over the cooled cake, slice, and serve.

Tags: Dessert, Cake, Zucchini, Cream Cheese Frosting, Summer Baking, Spiced

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