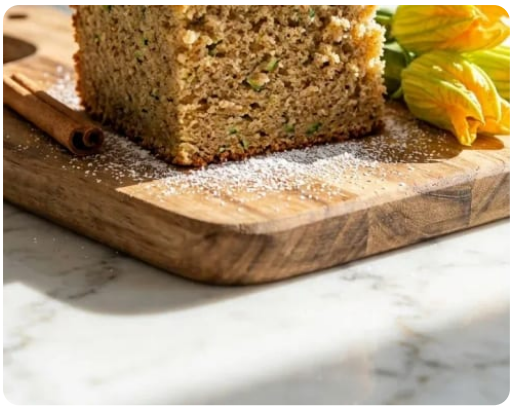


Zucchini Bread Recipes

Cinnamon Zucchini Cake Recipe - Moist & Delicious

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
- ▢ 1 ½ cups granulated sugar
- ▢ ½ cup packed light brown sugar
- ▢ 2 teaspoons ground cinnamon
- ▢ ½ teaspoon ground nutmeg
- ▢ 1 teaspoon baking soda
- ▢ ½ teaspoon baking powder
- ▢ ½ teaspoon salt
- ▢ 3 large eggs, at room temperature
- ▢ 1 cup vegetable oil
- ▢ 2 teaspoons vanilla extract
- ▢ 2 cups grated fresh zucchini, lightly squeezed

For the Cinnamon-Sugar Topping (Optional)

- ▢ 2 tablespoons granulated sugar
- ▢ 1 teaspoon ground cinnamon

Instructions

1. First, let's set a calm and gentle mood in the kitchen. Preheat your oven to 350°F (175°C). Take a 9x13 inch baking pan and grease it lightly with butter or oil, then dust it with a little flour, tapping out any excess. This creates a perfect non-stick surface. In a medium bowl, whisk together the flour, both sugars, cinnamon, nutmeg, baking soda, baking powder, and salt. I love to sift them to make sure everything is light and well-combined, and it feels so meditative. Set this bowl of beautiful, spiced potential aside for a moment.

2. Now, in a separate, larger bowl, let’s bring together the wet ingredients. Crack your room-temperature eggs into the bowl and give them a good whisk until they're light and a bit frothy. Slowly pour in the vegetable oil and vanilla extract, whisking continuously until everything is smooth and emulsified. This mixture should look glossy and pale. There's something so satisfying about watching these simple liquids come together to form the rich base of your cake. It feels like the beginning of something wonderful.

3. It's time to marry the wet and the dry. Gently pour the flour mixture into the egg and oil mixture. Using a spatula, fold everything together with slow, deliberate strokes, scraping from the bottom up. Be careful not to overmix here; we're looking for a tender crumb, so stop as soon as you no longer see dry streaks of flour. Finally, add your grated and squeezed zucchini. Fold it in gently until it's evenly distributed throughout the thick, lovely batter. It will feel substantial and full of promise.

4 Carefully pour the batter into your prepared pan, using your spatula to spread it into an even layer. If you're using the cinnamon-sugar topping, mix the sugar and cinnamon in a small bowl and sprinkle it evenly over the top of the batter. Bake for 40-50 minutes. The whole house will start to smell incredible. To check for doneness, insert a toothpick into the center; it should come out clean. Let the cake cool completely in the pan on a wire rack. This part requires patience, I know, but it allows the cake to set perfectly.

Nutrition per serving

310 kcal	3 g	38 g	17 g
Calories	Protein	Carbs	Fat

Tips & notes

- The importance of squeezing the zucchini cannot be overstated, but remember to be gentle. You want to remove just the excess water so the cake isn't soggy, but leave enough moisture to ensure a tender crumb. I usually place the grated zucchini in a clean tea towel and give it one or two gentle squeezes over the sink.
- Feel free to make this cake your own. Adding a cup of chopped walnuts or pecans for a bit of crunch is a wonderful idea. You could also stir in raisins or even some finely chopped crystallized ginger for a different kind of warmth. It's a very forgiving and adaptable recipe.
- This cake is even more delicious the next day! The flavors have time to meld and deepen, and the texture becomes even moister. Store it well-covered at room temperature, and enjoy a slice with your morning coffee for a truly perfect start to the day. It's a simple pleasure that feels so luxurious.