

Zucchini Bread Recipes

Zucchini Spice Cake: Best Recipe with Brown Sugar

20 min Prep time	**50 min** Cook time	**1 h 10 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Zucchini Spice Cake

- ▢ 2 cups all-purpose flour
- ▢ 1 teaspoon baking soda
- ▢ 1 teaspoon baking powder
- ▢ 1 ½ teaspoons ground cinnamon
- ▢ ½ teaspoon ground nutmeg
- ▢ ¼ teaspoon ground allspice
- ▢ ½ teaspoon salt
- ▢ 2 cups shredded zucchini, squeezed of excess moisture
- ▢ 1 cup packed light brown sugar
- ▢ ½ cup granulated sugar
- ▢ 1 cup neutral oil (like canola or vegetable)
- ▢ 3 large eggs, at room temperature
- ▢ 1 teaspoon pure vanilla extract

For the Cream Cheese Frosting

- ▢ 8 oz cream cheese, softened to room temperature
- ▢ ½ cup unsalted butter, softened to room temperature
- ▢ 3-4 cups powdered sugar, sifted
- ▢ 1 teaspoon pure vanilla extract
- ▢ 1-2 tablespoons milk or cream, if needed

Instructions

1. Let's begin by creating a calm and organized space. Preheat your oven to 350°F (175°C). Gently grease and flour a 9x13 inch baking pan, or line it with parchment paper, leaving a little overhang to lift the cake out later. In a medium bowl, whisk together the flour, baking soda, baking powder, cinnamon, nutmeg, allspice, and salt. Just the act of sifting them together feels so satisfying, and the scent of the spices will start to perfume the air. Set this lovely mixture aside for a moment.

2. In a large bowl, using a stand mixer or a hand mixer, combine the brown sugar, granulated sugar, and oil. Beat them together on medium speed until everything is well combined and looks a bit lighter. Now, add the eggs one at a time, making sure each one is fully incorporated before adding the next. This ensures a smooth, emulsified base for our cake. Finally, stir in the vanilla extract. The mixture should look glossy and smell wonderful.

3. Now it's time to bring everything together. Gradually add the dry ingredients to the wet ingredients in three additions, mixing on low speed only until the flour just disappears. Be so careful not to overmix here; we want a tender cake, not a tough one. Using a spatula, gently fold in the squeezed, shredded zucchini until it's evenly distributed throughout the batter. The batter will be thick and beautifully speckled. This is one of my favorite recipes because it feels so wholesome.

4 Pour the finished batter into your prepared pan and use your spatula to spread it into an even layer. Pop it into the preheated oven and bake for 45-55 minutes. The whole house will smell incredible. You'll know it's ready when a wooden skewer inserted into the center comes out clean. Let the cake cool in the pan on a wire rack for about 20 minutes before carefully turning it out to cool completely. Please, be patient here—a fully cooled cake is essential for perfect frosting.

5 While the cake cools, let's make the frosting. In a bowl, beat the softened cream cheese and butter together until they are completely smooth and creamy—no lumps allowed! Gradually add the sifted powdered sugar, one cup at a time, beating on low speed until it’s incorporated, then on medium-high until it's light and fluffy. Stir in the vanilla. If the frosting seems too thick, you can add a tablespoon of milk or cream to reach a lovely, spreadable consistency. Once the cake is completely, absolutely cool, spread the frosting over the top in generous, swooping motions.

Nutrition per serving

450 kcal	5 g	52 g	25 g
Calories	Protein	Carbs	Fat

Tips & notes

- Room temperature ingredients are your friend! For the cake and the frosting, having your eggs, cream cheese, and butter at room temperature helps everything mix together smoothly and evenly, resulting in a better texture.
- The 'squeeze' is important. Zucchini holds a lot of water, and squeezing out the excess is key to preventing a dense, overly wet cake. Just a gentle but firm squeeze in a clean towel is perfect. You don't need to make it bone dry, just get the obvious liquid out.
- Let it rest. I find that this cake, like many spice cakes and zucchini breads, tastes even better the next day. The flavors of the spices have time to meld and deepen, and the moisture settles into the crumb perfectly. It’s worth the wait if you can manage it!