

Moist Zucchini Spice Cake: The Best Fall Dessert Recipe

Here's what you'll need to create this delightfully moist Zucchini Spice Cake:



OVEN
350°F

TIME
30-40 min

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INGREDIENTS

to create this delightfully moist Zucchini Spice Cake:

DIRECTIONS

1. Steps for the : Recipe
2. Let's get baking this wonderfully spiced cake!
3. Prep : Your Pan and Oven:
4. Preheat your oven to 350°F (175°C). Grease and flour a 9x13-inch baking pan, or line it with parchment paper for easy removal.
5. Combine : Dry Ingredients:
6. In a large bowl, whisk together the
7. all-purpose flour, granulated sugar, baking soda, baking powder, cinnamon, nutmeg, cloves (if using), and salt
8. . Set aside.
9. Combine : Wet Ingredients:
10. In a separate medium bowl, whisk together the
11. melted and cooled butter, eggs, and vanilla extract
12. Mix : Wet and Dry:
13. Pour the wet ingredients into the dry ingredients. Mix with a spoon or spatula until just combined. Be careful not to overmix the batter.
14. Fold in : Zucchini:
15. Gently fold in the
16. grated zucchini
17. until it's evenly distributed throughout the batter.
18. Bake the : Cake:
19. Pour the batter into the prepared baking pan and spread it evenly. Bake for
20. 30-40 minutes
21. , or until a wooden skewer or toothpick inserted into the center comes out clean.

22. Remove the cake from the oven and let it cool completely in the pan on a wire rack before frosting. This is crucial for the frosting not to melt.
23. Prepare : Cream Cheese Frosting (Optional):
24. While the cake cools, prepare the frosting. In a medium bowl, or the bowl of a stand mixer, beat the
25. softened cream cheese

SWAPS & NOTES

Zucchini: Freshly grated zucchini is best.

After grating, place it in a clean kitchen towel or paper towels and squeeze out as much excess liquid as possible.

You can leave the skin on; it blends right in.

Spices: Adjust the spice blend to your liking.

TIPS FOR SUCCESS

Squeeze Zucchini: Don't skip squeezing out the excess liquid from the grated zucchini.

This is key to preventing a watery cake.

Do Not Overmix: Overmixing develops the gluten in the flour, leading to a tough cake.

Mix until just combined and no dry streaks of flour remain.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/moist-zucchini-spice-cake-the-best-fall-dessert-recipe/>