

Moist Chocolate Zucchini Cake with Rich Buttercream Frosting

Chocolate Zucchini Cake: Moist, Rich, and Surprisingly Veggie-Packed



OVEN
350°F

TIME
33 min

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INGREDIENTS

2 cups plus 2 tbsp (276g) all-purpose flour
3/4 cup (85g) natural unsweetened cocoa powder
2 tsp baking soda
1 tsp salt
1/2 cup (112g) unsalted butter, melted
1/2 cup (120ml) vegetable oil
1 cup granulated sugar
1 cup (225g) light brown sugar
1 1/2 tsp vanilla extract
2 large eggs
1/2 cup (115g) sour cream
1/2 cup (120ml) milk
1/2 cup (120ml) hot water
2 1/2 cups (300g) shredded zucchini
2 1/2 cups (560g) unsalted butter, room temperature
6 cups (690g) powdered sugar
1 cup (114g) natural unsweetened cocoa powder
2 tsp vanilla extract
4-5 tbsp (60-75ml) heavy cream
Pinch of salt
Mini chocolate chips for decorating (optional)

Swaps and Notes:

Zucchini: No need to peel; just shred and gently squeeze out excess moisture.

Buttercream: For a different twist, try a cream cheese frosting or a ganache glaze.

Add-ins: Mix in chocolate chips or nuts for added texture.

Step-by-Step Instructions:

Preheat oven to 350°F (180°C). Line three 8-inch cake pans with parchment paper and grease the sides.

In a medium bowl, whisk together flour, cocoa powder, baking soda, and salt.

In a large bowl, mix melted butter, vegetable oil, granulated sugar, brown sugar, and vanilla extract until well combined.

Add eggs and sour cream to the wet mixture and mix until smooth. Then add milk and mix again.

Gradually add dry ingredients to the wet mixture, mixing just until combined.

Stir in hot water until the batter is smooth.

Gently fold in shredded zucchini without overmixing.

Divide the batter evenly among the prepared pans and bake for 28-33 minutes, or until a toothpick inserted in the center comes out clean.

Allow cakes to cool in pans for 3-4 minutes, then transfer to wire racks to cool completely.

DIRECTIONS

1. Prepare the Cake Layers:
2. Preheat oven to 350°F (180°C). Line three 8-inch cake pans with parchment paper and grease the sides.
3. In a medium bowl, whisk together flour, cocoa powder, baking soda, and salt.
4. In a large bowl, mix melted butter, vegetable oil, granulated sugar, brown sugar, and vanilla extract until well combined.
5. Add eggs and sour cream to the wet mixture and mix until smooth. Then add milk and mix again.
6. Gradually add dry ingredients to the wet mixture, mixing just until combined.
7. Stir in hot water until the batter is smooth.
8. Gently fold in shredded zucchini without overmixing.
9. Divide the batter evenly among the prepared pans and bake for 28-33 minutes, or until a toothpick inserted in the center comes out clean.
10. Allow cakes to cool in pans for 3-4 minutes, then transfer to wire racks to cool completely.
11. 2. Make the Chocolate Buttercream:
12. In a large mixing bowl, beat the butter until smooth.
13. Add 3 cups of powdered sugar and the cocoa powder; mix until well combined.
14. Add vanilla extract and 3 tablespoons of heavy cream; mix until smooth.
15. Add the remaining 3 cups of powdered sugar and a pinch of salt; mix until well combined.
16. Add additional heavy cream as needed to achieve desired consistency.

17. 3. Assemble the Cake:
18. Level the tops of the cooled cakes if necessary.
19. Place the first cake layer on a serving plate and spread about $\frac{3}{4}$ cup of frosting evenly on top.
20. Repeat with the second layer.
21. Place the final layer on top and frost the top and sides of the cake.
22. For a decorative touch, press mini chocolate chips into the bottom half of the sides and sprinkle some on top.
23. Tips for Success: Don't Overmix: Overmixing can lead to a dense cake. Mix just until ingredients are combined.
24. Zucchini : Prep: Shred zucchini using the large holes of a box grater and gently squeeze out excess moisture.
25. Frosting : Consistency: Adjust the amount of heavy cream to achieve a spreadable frosting.

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TIPS FOR SUCCESS

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Frosting Consistency: Adjust the amount of heavy cream to achieve a spreadable frosting.

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

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