

Spiced Zucchini Cake with Cream Cheese Icing: Moist & Delicious

Spiced Zucchini Cake with Cream Cheese Icing



OVEN
350°F

TIME
25 to 28 min

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INGREDIENTS

2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 tablespoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
2/3 cup brown sugar (packed)
2/3 cup granulated sugar
2 large eggs
2/3 cup unsweetened applesauce
1/4 cup whole milk
1 teaspoon vanilla extract
2 cups grated zucchini
1 cup shredded sweetened coconut
3/4 cup toasted walnuts (chopped)
4 ounces cream cheese, softened
1/4 cup unsalted butter, softened
2 to 3 cups powdered sugar
Pinch of salt
2 to 3 tablespoons whole milk

Swaps and Notes:

Zucchini: Use fresh zucchini. Before grating, make sure to squeeze out excess liquid using a towel to keep your cake perfectly moist. This is a crucial step!

Spices: The blend of cinnamon, nutmeg, and cloves

creates a warm, inviting flavor. You can use pumpkin pie spice as a convenient alternative (about 1.5 tablespoons).

Sugars: The combination of brown and granulated sugar provides moisture and a balanced sweetness. Adjust to your preference.

Unsweetened Applesauce: This adds moisture and natural sweetness while reducing the need for excess oil.

Whole Milk: Adds richness and moisture. Any type of milk can be used.

Shredded Sweetened Coconut: Adds a lovely tropical flavor and texture. Unsweetened can be used, but the sweetness of the cake will be less.

Toasted Walnuts: Toasting nuts enhances their flavor. Pecans can be used as a substitute.

Cream Cheese (Icing): Ensure both cream cheese and butter are at room temperature for a smooth, lump-free icing. Full-fat cream cheese is recommended for richness.

Powdered Sugar (Icing): Adjust the amount to your desired sweetness and consistency.

Milk (Icing): Add gradually to control the consistency of the icing.

DIRECTIONS

1. Let's bake this delightful : Spiced Zucchini Cake!
2. **Preheat : Oven & Prep Pan:** Preheat your oven to 350°F (175°C). Grab a 9-inch square baking pan. Give it a good spray with cooking spray, then line the bottom with parchment paper, leaving an overhang on two sides for easy lifting. Trust me, this will make removing the cake a breeze!
3. **Whisk : Dry Ingredients:** In a medium-sized bowl, whisk together the all-purpose flour, baking soda, baking powder, ground cinnamon, ground nutmeg, and ground cloves. This fragrant mixture will set the stage for a delightful cake!
4. **Whisk : Wet Ingredients:** In a large bowl, whisk together the brown sugar, granulated sugar, eggs, unsweetened applesauce, whole milk, and vanilla extract. Whisk these ingredients well until thoroughly combined, creating a luscious base for your cake.
5. **Combine : Wet and Dry:** Now, gently stir in the dry flour mixture into the wet ingredients. Mix just until combined; we're not looking for perfection here, a few lumps are totally fine! Overmixing can lead to a tough cake.
6. **Fold in : Add-ins:** Gently fold in the grated zucchini, shredded sweetened coconut, and toasted walnuts. Your batter should start looking totally delicious at this point, full of wonderful textures!
7. **Pour & : Bake Cake:** Pour the batter evenly into your prepared baking dish. Transfer to the preheated oven and bake for 25 to 28 minutes, or until a wooden skewer or toothpick inserted in the center of the cake comes out clean.

8. **Cool : Cake Completely:** Once baked, remove the cake from the oven and let it cool completely in the pan on a wire rack before icing. Patience is key here-you want that icing to be on a beautifully cool cake, otherwise, it will melt and slide right off!
9. **Make the : Cream Cheese Icing:** While your cake cools, prepare the icing. In a medium mixing bowl, beat together the softened cream cheese and softened unsalted butter using an electric mixer until it's light and fluffy-trust me, this step matters for a smooth icing! Gradually add in the powdered sugar, one cup at a time, beating after each addition until incorporated. Mix in the pinch of salt. Then, add the whole milk, one tablespoon at a time, beating after each addition, until you reach your desired consistency (smooth and spreadable).
10. **Ice & : Finish:** Once your cake is completely cool, spread or drizzle the cream cheese icing evenly over the top. If desired, sprinkle with any remaining toasted walnuts for a beautiful finish and extra crunch.

SWAPS & NOTES

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Spices: The blend of cinnamon, nutmeg, and cloves creates a warm, inviting flavor.

You can use pumpkin pie spice as a convenient alternative (about 1.5 tablespoons).

Sugars: The combination of brown and granulated sugar provides moisture and a balanced sweetness.

TIPS FOR SUCCESS

Squeeze Zucchini Dry: As mentioned in the notes, this is the most crucial step for a moist cake that isn't watery.

Room Temperature Ingredients: Ensure your eggs, applesauce, milk, cream cheese, and butter are at room temperature for smooth mixing and a better textured cake and icing.

Don't Overmix: Overmixing the batter develops gluten, which can lead to a tough cake.

Measure Flour Correctly: Spoon and level your flour (don't scoop directly from the bag) to avoid adding too much, which can make the cake dry.

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

Original recipe: <https://chefmaniac.com/spiced-zucchini-cake-with-cream-cheese-icing-moist-delicious/>