

Zucchini Bread Cake with Cream Cheese Icing: Moist & Flavorful

Zucchini Bread Cake with Cream Cheese Icing: A Delicious Way to Enjoy Your Veggies!



OVEN
350°F

TIME
25 to 28 min

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Recipe Card

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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 (important: squeezed of excess liquid)
- 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: Make sure to squeeze out as much excess liquid as possible from the grated zucchini using a clean kitchen towel. This prevents the cake from becoming soggy.

Spices: The combination of cinnamon, nutmeg, and cloves provides that classic warm, inviting spice profile. You can adjust these to your preference, perhaps adding a touch of allspice or ginger.

Sugars: The blend of brown and granulated sugar provides both moisture and a rich sweetness.

Applesauce: Unsweetened applesauce adds moisture and natural sweetness while helping to keep the cake light.

Coconut: Shredded sweetened coconut adds a lovely texture and tropical hint. Unsweetened coconut can be used if you prefer less sweetness.

Walnuts: Toasted walnuts offer a fantastic crunch and nutty flavor. Pecans or even chocolate chips could be substituted.

Cream Cheese Icing: Ensure both cream cheese and butter are at room temperature for a smooth, lump-free icing. Adjust the powdered sugar and milk to achieve your desired consistency - a thicker icing for spreading, or a thinner one for drizzling.

Directions:

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, and line the bottom with parchment paper. Trust me, this will make removing the cake a breeze!

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!

Whisk Wet Ingredients: In a large bowl, whisk together the brown sugar, granulated sugar, eggs, unsweetened applesauce, whole milk, and vanilla extract. Mixing these ingredients well creates a luscious base for your cake.

Combine Wet and Dry: Now, gently stir the whisked flour mixture into the wet ingredients just until combined. We're not looking for perfection here; a few lumps are totally fine! Avoid overmixing.

Fold in Goodies: Gently fold in the grated zucchini (remember to squeeze out that excess liquid!), shredded sweetened coconut, and toasted walnuts. Your batter should start looking totally delicious at this point!

Pour & Bake: Pour the batter into your prepared baking dish and spread it evenly. Bake for 25 to 28 minutes, or until a toothpick inserted in the center comes out clean.

DIRECTIONS

1. **Making this :** Zucchini Bread Cake is surprisingly simple, primarily involving mixing and baking!
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, and line the bottom with parchment paper. 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!
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7. **Pour & : Bake:** Pour the batter into your prepared baking dish and spread it evenly. Bake for 25 to 28 minutes, or until a toothpick inserted in the center comes out clean.
8. **Cool : Cake Completely:** Once baked, let the cake cool

completely on a wire rack before icing. Patience is key here-you want that icing to be on a beautifully cool cake!

9. For the Cream Cheese Icing:: Beat Cream Cheese & Butter: In a medium bowl (or stand mixer), beat together the softened cream cheese and softened unsalted butter until it's light and fluffy-trust me, this step matters for smooth icing!
10. Add : Powdered Sugar & Salt: Gradually add in the powdered sugar, one cup at a time, beating until smooth after each addition. Mix in a pinch of salt.
11. Adjust : Consistency with Milk: Then, add the whole milk, one tablespoon at a time, mixing after each addition, until you reach your desired consistency. You want it smooth and spreadable, or thin enough to drizzle.
12. Finish and Serve:: Ice the Cake: Once your cake is completely cool, drizzle or spread the icing evenly over the top.
13. Garnish: Sprinkle with any remaining toasted walnuts (or extra coconut/cinnamon) for a beautiful finish.
14. Enjoy: Slice and enjoy!
15. Storage Tips:: If you have any leftover cake (which is unlikely!), store it in an airtight container at room temperature for up to 3 days, or pop it in the fridge for up to 5 days.
16. You can also freeze the cake (it's best to do this before icing). Just wrap pieces in plastic wrap and foil, then store them in a freezer-safe bag for up to 2 months. To enjoy, simply thaw in the fridge overnight and serve at room temperature.
17. Tips for Success: Squeeze Zucchini Dry: This is the most crucial tip! Excess moisture from the zucchini will make your cake gummy. Don't skip squeezing it out with a towel.
18. Room : Temperature Ingredients (for icing): For the smoothest cream cheese icing, ensure your cream cheese and butter are thoroughly softened.
19. Don't : Overmix: Overmixing the cake batter (especially after adding flour) can lead to a tough cake. Mix only until just combined.
20. Cool : Completely: Make sure the cake is absolutely cool before icing. Otherwise, your beautiful cream cheese icing will melt!
21. Serving Suggestions and Pairings: This Zucchini Bread Cake with Cream Cheese Icing is incredibly versatile. It's perfect for breakfast with a cup of coffee, a delightful afternoon snack with tea, or a comforting dessert after dinner. It also makes a wonderful addition to a brunch spread or a potluck. For other comforting baked goods, you might also enjoy my This Chocolate Chip Banana Bread Is My Favorite Way to Use Up Overripe Bananas or my These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat.
22. More Recipes You Will Love: If you loved the moist texture and comforting flavors of this cake, here are a few more delightful dessert recipes that I think you'll absolutely love:
23. For another rich and indulgent treat, check out my These Chocolate Chip Cookie Dough Brownie Bombs Are My

Favorite Sweet Obsession.

24. If you're a fan of rich, classic desserts, my : The Best Peanut Butter Brownies I've Ever Made (And I've Made a Lot!)are a must-try.
25. And for a truly classic, crowd-pleasing dessert that feeds a big family, don't miss my This Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd.

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

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