

## Moist Zucchini Bundt Cake: Your New Favorite Comfort Bake

2 cups shredded zucchini (about 2 medium zucchini)



**OVEN**  
**350°F**

**TIME**  
**30-40 min**

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**SAVE**  
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### INGREDIENTS

- 3 large eggs
- 2 cups granulated sugar
- $\frac{3}{4}$  cup vegetable oil
- 2 cups all-purpose flour
- $\frac{1}{2}$  teaspoon baking powder
- 2 teaspoons baking soda
- 1 teaspoon salt
- 3 teaspoons ground cinnamon
- 2 cups shredded zucchini (about 2 medium zucchini)
- 3 teaspoons vanilla extract
- 1 cup chopped pecans
- $\frac{1}{2}$  cup raisins

### DIRECTIONS

1. Prepare Oven and Bundt Pan: Preheat your oven to 350°F (175°C). Take a moment to generously grease your lovely Bundt pan with butter or baking spray, then lightly flour it, tapping out any excess. This step is crucial for ensuring your cake releases cleanly after baking.
2. Combine Wet Ingredients: In a large mixing bowl, crack the 3 large eggs. Add the 2 cups of granulated sugar and  $\frac{3}{4}$  cup of vegetable oil. Using a whisk or an electric mixer, combine these ingredients thoroughly until you have a smooth and inviting batter.
3. Whisk in Dry Ingredients: Next, in a separate bowl, whisk together the 2 cups all-purpose flour,  $\frac{1}{2}$  teaspoon baking powder, 2 teaspoons baking soda, 1 teaspoon salt, and that fragrant 3 teaspoons ground cinnamon. Gradually add this dry mixture to the wet ingredients in the large mixing bowl. Mix just until everything is beautifully incorporated and no streaks of flour remain. Be careful not to overmix the batter.
4. Add Zucchini and Vanilla: It's time to bring in the star vegetable! After shredding your zucchini, place it in a clean kitchen towel or paper towels and firmly squeeze out any excess moisture. This prevents the cake from becoming soggy. Fold the squeezed, shredded zucchini into the batter, along with the 3 teaspoons vanilla extract. Gently mix until the zucchini is just distributed. Trust me; your kitchen will already smell amazing from the cinnamon and vanilla!
5. Fold in Pecans and Raisins: Finally, gently fold in the 1 cup chopped pecans and  $\frac{1}{2}$  cup raisins. Mix just until they are evenly distributed throughout the batter. Overmixing at this stage can make the cake

tough.

6. **6. Pour and Bake:** Pour your delightful cake mixture evenly into the prepared Bundt pan. Gently tap the pan on the counter a few times to release any large air bubbles. Pop it into the preheated oven. Bake for about 45 minutes, or until a wooden toothpick inserted into the center of the cake comes out clean, signaling that it's ready to be enjoyed.
7. **7. Cool and Serve:** Allow the cake to cool in the pan on a wire rack for at least 10-15 minutes before gently attempting to remove it. Once cooled slightly, invert the pan onto the wire rack and lift the pan off the cake. Allow the cake to cool completely on the rack before slicing. Then, the best part—slice, serve, and enjoy the joy this moist, flavorful cake brings!

## SWAPS & NOTES

**Zucchini:** Don't worry about the zucchini flavor; it melts into the cake, adding only moisture.

Ensure you squeeze out excess moisture after shredding to prevent a soggy cake.

**Oil:** Vegetable oil contributes to the cake's moistness.

You can use other neutral oils like canola or sunflower oil.

## TIPS FOR SUCCESS

**Squeeze Zucchini Dry:** This is the most important step for a moist (not soggy) zucchini cake.

**Don't Overmix:** Overmixing the batter, especially after adding flour, can develop gluten and lead to a tough cake.

**Room Temperature Eggs:** Use room temperature eggs; they incorporate more smoothly into the batter.

Grease & Flour Bundt Pan Well: Bundt pans have intricate designs, so a thorough greasing and flouring (or using baking spray with flour) is essential for a clean release.

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

Original recipe: <https://chefmaniac.com/moist-zucchini-bundt-cake-your-new-favorite-comfort-bake/>