



## Chocolate Zucchini Cake



4.9 from 33 reviews

**Prep Time:** 15 minutes **Cook Time:** 30 minutes **Total Time:** 3 hours, 30 minutes

**Yield:** serves 10-12

*This super rich and moist chocolate zucchini cake is topped with milk chocolate fudge frosting- you won't even taste the vegetables!*

### Ingredients

2 cups (250g) **all-purpose flour** (spoon & leveled)  
3/4 cup (63g) unsweetened natural **cocoa powder**  
2 teaspoons **baking soda**  
1/2 teaspoon **baking powder**  
1 teaspoon **espresso powder** (optional)  
1/2 teaspoon **salt**  
1 cup (240ml) canola or vegetable **oil**  
1 cup (200g) **granulated sugar**  
3/4 cup (150g) packed light or dark **brown sugar**  
4 large **eggs**, at room temperature  
1/3 cup (80g) **sour cream** or **plain yogurt**, at room temperature  
2 teaspoons **pure vanilla extract**  
3 cups shredded **zucchini** (about 3 medium)\*  
1 cup (180g) semi-sweet **chocolate chips**  
chocolate frosting or vanilla frosting

### Instructions

- 1 Preheat oven to 350°F (177°C). Grease two 9×2 inch cake pans. (Make sure they're at least 2 inches high, deep dish style.) Set aside.
- 2 **Make the cake:** Whisk the flour, cocoa powder, baking soda, baking powder, espresso powder (if using), and salt together in a large bowl. In another large bowl using a handheld or stand mixer fitted with a paddle or whisk attachment, beat the oil, granulated sugar, brown sugar, eggs, sour cream, vanilla, and zucchini together until combined. Pour into dry ingredients and beat on medium speed until completely combined. Beat in the chocolate chips. Batter will be slightly thick.
- 3 Pour batter evenly into cake pans. Bake for around 25-32 minutes or until the cakes are baked through. To test for doneness, insert a toothpick into the center of the cake. If it comes out clean, it is done. Allow cakes to cool completely in the pans set on a wire rack. The cakes must be completely cool before frosting and assembling.
- 4 **Assemble and frost:** First, using a large serrated knife, slice a thin layer off the tops of the cakes to create a flat surface. Discard (or crumble over ice cream!). Place 1 cake layer on your cake stand or serving plate. Evenly cover the top with frosting. Top with 2nd layer and spread the remaining frosting all over the top and sides. Pipe any leftover frosting on top. (I used Ateco #30 tip.) Decorate with chocolate sprinkles or mini chocolate chips if desired. Slice and serve.
- 5 Cover any leftover cake and store at room temperature for 2-3 days or in the refrigerator for up to 5 days.

## Notes

- 1 **Make Ahead Instructions:** Prepare cakes and frosting 1 day in advance. Keep cakes at room temperature, covered tightly. Refrigerate prepared frosting in an airtight container, then bring to room temperature when ready to use. Frosted or unfrosted cakes may be frozen up to 2 months, thaw overnight in the refrigerator and bring to room temperature, if desired, before serving.
- 2 **Special Tools:** [Box Grater](#), [Glass Mixing Bowls](#), [KitchenAid Stand Mixer](#), [KitchenAid Hand Mixer](#), [Round Cake Pan](#), [Cupcake Liners](#), [Cupcake Pan](#), [#30 Ateco Closed Star Tip](#), and [Disposable Icing Bags](#)
- 3 **Blot the Zucchini:** Give the shredded zucchini a very light blotting with a towel. Don't squeeze too much moisture out, just a little blot before adding to the wet ingredients. I own and love [this box grater](#)— works quickly!
- 4 **9×13 Cake:** Interested in making a sheet cake instead? This batter will fit into a 9×13 pan. The bake time is long—at least 45 minutes to ensure the thick cake is baked through. Same oven temperature.
- 5 **Cupcakes:** This recipe yields 24-30 cupcakes. Bake for 18-22 minutes or until a toothpick inserted in the center comes out \*mostly\* clean with no wet batter. Same oven temperature.

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