

CINNAMON SPICED ZUCCHINI CRUMB CAKE

BY: Simply Creative Chef Rob Scott

Ingredients:

Yields 10 servings

Crumb Topping

¾ cup all-purpose flour
½ cup packed light or dark brown sugar
1 teaspoon ground cinnamon
¼ cup unsalted butter, melted

Cake

1 ½ cup all-purpose flour
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
1 teaspoon ground cinnamon
¼ teaspoon ground nutmeg
½ cup unsalted butter, melted and slightly cooled
1/3 cup packed light or dark brown sugar
1/3 cup granulated sugar
1 large egg, at room temperature
1 ½ teaspoon pure vanilla extract
1 cup shredded zucchini (about 1 medium zucchini)
Optional – vanilla icing

Instructions:

- Preheat oven to 350 degrees. Grease or line with parchment paper an 8" or 9" square, round baking pan, springform pan or pie dish. Set aside.
- **Crumb Topping** – with a fork, mix the flour, brown sugar and cinnamon together in a small bowl. Mix in the melted butter. Don't over-mix, you want the flour-y crumbles.
- **Cake** – Whisk the flour, baking powder, baking soda, salt, cinnamon and nutmeg together in a large bowl. Whisk the butter, brown sugar, granulated sugar, egg and vanilla extract together in a medium bowl. Then whisk in the shredded zucchini. Pour the wet ingredients and mix until combined. Batter will be thick. Pour and spread into the prepared baking pan, then sprinkle the crumb topping evenly on top.
- Bake for 35 – 38m minutes or until a toothpick inserted in the center of the cake comes out mostly clean with no wet batter – a few moist crumbs are ok. If you find the top of the cake is browning too quickly, loosely cover it with aluminum foil.
- Remove the cake from the oven and set on a wire rack. Allow to slightly cool for a few minutes before slicing.
- Optional – drizzle with vanilla icing while the cake is still warm.
- Cover leftover cake tightly and store in the refrigerator for up to 5 days.