

THE WAY THE COOKIE CRUMBLES



Cinnamon Zucchini Cake with Cream Cheese Frosting (cobbled together from a bunch of recipes)

Makes 24 2-inch squares

I used one large homegrown zucchini that weighed about 12 ounces. The zucchini at my store are much smaller, so two or even three might be necessary, but they should still weigh a total of 12 ounces.

Cake:

2 cups shredded zucchini
1 teaspoon table salt
2½ cups (12 ounces) all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon baking soda
¼ teaspoon baking powder
8 tablespoons (1 stick) unsalted butter, room temperature
½ cup oil
1½ cups (10½ ounces) granulated sugar
2 large eggs
1 teaspoon vanilla extract
½ cup buttermilk

Frosting:

8 ounces (1 package) cream cheese, softened
4 tablespoons (½ stick) unsalted butter, softened
1 teaspoon vanilla extract
3 cups (12 ounces) powdered sugar

1. For the cake: Combine the zucchini and salt in a strainer set over a larger bowl; set aside for 15 minutes. After 15 minutes, use a rubber spatula to press on the zucchini in the strainer to release liquid. Discard the liquid.
2. Adjust a rack to the middle position and heat the oven to 350 degrees. Spray a 9-by-13-inch baking pan with nonstick spray. In a medium bowl, mix the flour, cinnamon, baking soda, and baking powder.
3. In a stand mixer fitted with the paddle attachment (or a large bowl if using a hand-held mixer), beat the butter, oil, and sugar, on medium speed until evenly combined, about 2 minutes, scraping down the sides of the bowl as necessary. Add the eggs one at a time, beating well after each addition, then mix in the vanilla. Reduce the mixer speed to low; add half of the dry ingredients, then all of the buttermilk, and then the remaining dry ingredients, beating just until evenly combined. Stir in the drained zucchini.

4. Transfer the batter to the prepared pan, spreading it evenly to the corners. Bake until the cake is golden on top and a toothpick inserted into the center comes out with no crumbs attached, 30-35 minutes. Transfer to a wire rack; cool completely before frosting.

5. For the frosting: In a stand mixer fitted with the paddle attachment (or a large bowl if using a hand-held mixer), beat the cream cheese, butter, and vanilla on medium speed until smooth. Stop the mixer, add the powdered sugar, and beat on the lowest speed until the sugar is incorporated, then increase the mixer speed to medium and beat until smooth and creamy, 2-3 minutes. Spread the frosting evenly over the cooled cake.