

# cinnamon sugar zucchini coffee cake

author: [pinch of yum](#), adapted from the [cinnamon sugar apple cake](#)

prep time: 10 mins

cook time: 45 mins

total time: 55 minutes

yield: 20



## DESCRIPTION

This Cinnamon Sugar Zucchini Coffee Cake is so simple! It takes about 10 minutes to make and has two layers of cinnamon sugar. Mmm.

## INGREDIENTS

SCALE

### FOR THE CAKE

- 1 1/3 cups brown sugar
- 1/3 cup oil (I used olive oil but Canola oil works too)
- 1 egg
- 1 cup buttermilk (you can sub milk + vinegar, even almond milk!)
- 1 teaspoon baking soda
- 1 teaspoon vanilla
- 1/4 teaspoon salt (I just eyeballed a little pinch)
- 2 1/2 cups all purpose flour
- 1 1/2 cups grated zucchini
- 1 tablespoon orange zest

### FOR THE TOPPING

- 1 cup sugar
- 1 1/2 teaspoons cinnamon
- 2 tablespoons butter

## INSTRUCTIONS

- 1 Preheat the oven to 325 degrees.
- 2 Press or drain the excess moisture out of the zucchini shreds. Mix the cake ingredients in order given.
- 3 Combine the topping ingredients with your fingers or in a food processor to make a crumbly topping. Pour half of the batter into a greased 9x13 cake pan. Cover with half of the crumbs. Repeat with the remaining batter and topping.
- 4 Bake for 45 minutes. The top will be crunchy and textured and the cake will bounce back when you gently press it. And then it will be gone fast.

Category: Dessert Cuisine: American

Serves 20

Calories Per Serving: **184**

		% DAILY VALUE	
Total Fat 5.4g	<b>7%</b>	Cholesterol 12.8mg	<b>4%</b>
Sodium 131.1mg	<b>6%</b>	Total Carbohydrate 32.2g	<b>12%</b>
Dietary Fiber 0.5g	<b>2%</b>	Sugars 20g	
Protein 2.4g	<b>5%</b>	Vitamin A 15.7µg	<b>2%</b>
Vitamin C 0.4mg	<b>0%</b>		

#### DID YOU MAKE THIS RECIPE?

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*Find it online:* <https://pinchofyum.com/cinnamon-sugar-zucchini-coffee-cake>