

# Greek Yogurt Zucchini Cake with Cinnamon Maple Frosting

A protein-rich take on classic zucchini bread – Greek yogurt folded into the batter and whipped into the frosting.

**Cook Time:** 40–45 minutes

**Servings:** 8–10 slices

## Zucchini Cake Ingredients

- 1 1/2 cups all-purpose flour
- 1/4 cup whole wheat flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 1/2 teaspoons ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1 teaspoon kosher salt
- 3/4 cup brown sugar, packed
- 2 large eggs, room temperature
- 1/2 cup extra virgin olive oil
- 1/2 cup Plain Greek Yogurt
- 1 teaspoon orange zest
- 1/2 tablespoon vanilla extract
- 1 heaping cup grated zucchini, patted dry

## Cinnamon Maple Frosting Ingredients

- 3/4 cup Plain Greek Yogurt
- 1 tablespoon maple syrup or honey (more to taste)
- 1 teaspoon ground cinnamon
- 1/4 teaspoon orange zest

## Instructions

- 1 Preheat oven to 350°F. Grease a 9x5-inch (or 8x4-inch) loaf tin with olive oil and line with parchment paper.
- 2 In a medium bowl, whisk together flours, baking powder, baking soda, cinnamon, nutmeg, cloves, and salt. Set aside.
- 3 In a large bowl, whisk brown sugar and eggs until combined. Add olive oil and mix 1–2 minutes until lightened in color.
- 4 Add Greek yogurt, orange zest, and vanilla extract. Whisk to combine.
- 5 Stir in grated zucchini. Fold in dry ingredients until fully combined.
- 6 Pour batter into prepared loaf tin and spread evenly.
- 7 Bake 40–45 minutes until golden brown.
- 8 Cool in pan 10–15 minutes, then transfer to wire rack to cool completely.
- 9 Whisk together frosting ingredients and refrigerate until cake is cool.
- 10 Spread frosting evenly over cooled loaf. Slice and serve.