



### Cinnamon Sugar Zucchini Coffee Cake

#### FOR THE CAKE

- 1 1/3 cups brown sugar
- 1/3 cup vegetable oil
- 1 egg
- 1 cup buttermilk (you can sub milk and vinegar or even almond milk)
- 1 teaspoon baking soda
- 1 teaspoon vanilla
- ¼ teaspoon salt
- 2 ½ cups all purpose flour
- 1 ½ cups grated zucchini ( squeeze out excess liquid)
- 1 tablespoon orange zest

#### FOR THE TOPPING

- 1 cup sugar
- 1 ½ teaspoons cinnamon
- 2 tablespoons butter

#### INSTRUCTIONS:

1. Preheat the oven to 325
2. Press and drain the excess moisture out of the zucchini shreds.
3. Mix cake ingredients in order given.
4. Combine the topping ingredients with your fingers or in a food processor until crumbly. Pour half of the batter into a greased 9x 13 cake pan. Cover with half of the crumb mixture. Spread remaining batter and top with remaining crumbs.
5. Bake for 45 minutes. The top will be very crunchy and textured. The cake will spring back to the touch. This cake will be gone fast!
  - I like to double the topping. That way you can be generous with the crumbs in the middle and on top.