

The Best Zucchini Bars

Submitted by Jeanne Genske

Author: [MIRANDA COUSE](#)

These are the best zucchini bars! They taste like a moist spice cake with a cream cheese frosting. You'll find cinnamon, shredded zucchini and carrots, and walnuts in these bars. This is one of the best zucchini recipes I can think of!

INGREDIENTS

Zucchini Bars

- 1 cup [vegetable oil](#)
- 2 cups granulated sugar
- 3 large eggs
- 1 teaspoon [vanilla extract](#)
- 2 cups [all-purpose flour](#)
- 1 teaspoon [ground cinnamon](#)
- 1 teaspoon salt
- 2 teaspoons [baking soda](#)
- ¼ teaspoon [baking powder](#)
- 2 cups shredded zucchini
- 1 small carrot shredded
- ¾ cup rolled oats
- 1 cup chopped walnuts

Cream Cheese Frosting

- ½ cup salted butter room temperature
- 8 ounces cream cheese room temperature

- 1 teaspoon [vanilla extract](#)
- 2 cups powdered sugar

INSTRUCTIONS

Bars

1. Preheat oven to 350 degrees. Grease a 17x11x1 or 15x10x1 pan.
2. In a large bowl, add oil, sugar, eggs, and vanilla. Mix with a hand mixer for 1 minute until well combined.
3. In a separate bowl, sift flour, cinnamon, salt, baking soda, and baking powder. Whisk to combine.
4. Add the dry ingredients in with the wet ingredients. Mix with a hand mixer on low until the dry ingredients are incorporated.
5. Fold in the shredded zucchini and carrots.
6. Fold in rolled oats and walnuts.
7. Spread out on prepared pan. Place in the oven and bake for 24 minutes. Let cool completely and frost.

Frosting

1. In a large bowl, combine butter and cream cheese. Beat with the hand mixer until the mixture is smooth and well combined.
2. Add in vanilla and powdered sugar. Mix on low until the powdered sugar is well incorporated. Turn mixer on high and mix for an additional minute or two.
3. Spread on cooled bars with an offset spatula.

NUTRITION

Calories: 452kcal Carbohydrates: 51g Protein: 5g Fat: 27g Saturated Fat: 16g Polyunsaturated Fat: 4g Monounsaturated Fat: 5g Trans Fat: 1g Cholesterol: 55mg Sodium: 351mg Potassium: 139mg Fiber: 1g Sugar: 36g Vitamin A: 962IU Vitamin C: 3mg Calcium: 36mg Iron: 1mg