

Zucchini Bread Recipes

Amish Zucchini Bread with Pineapple: Moist Loaf Recipe

20 min Prep time	**1 h** Cook time	**1 h 20 min** Total time
2 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Dry Ingredients

- ☐ 3 cups all-purpose flour
- ☐ 1 teaspoon salt
- ☐ 1 teaspoon baking soda
- ☐ 1/4 teaspoon baking powder
- ☐ 3 teaspoons ground cinnamon

Wet Ingredients

- ☐ 1 cup vegetable oil
- ☐ 2 cups granulated sugar
- ☐ 3 large eggs, lightly beaten
- ☐ 2 teaspoons vanilla extract
- ☐ 2 cups grated fresh zucchini
- ☐ 1 can (8 ounces) crushed pineapple, undrained

Instructions

1. First, let's get the kitchen ready. It's always best to start with a calm space. Preheat your oven to 350°F (175°C). Take out two 9x5 inch loaf pans and lightly grease and flour them. This little bit of prep ensures your beautiful loaves will release perfectly later on. In a medium-sized bowl, whisk together your flour, salt, baking soda, baking powder, and that lovely cinnamon. Whisking helps to evenly distribute everything, so you don't get a surprising bite of baking soda. Set this bowl of dry ingredients aside for a moment.

2. Now for the wet ingredients. In a separate, larger bowl, it's time to combine the oil and sugar. You don't need to cream them, just stir them together until they're well acquainted. Then, gently pour in your lightly beaten eggs and the vanilla extract, stirring until everything is just combined. I love watching the color turn a pale, creamy yellow. Next, it's time for our star ingredients. Fold in the grated zucchini and the entire can of undrained crushed pineapple. Look at that gorgeous, textured mixture!

3. It's time to bring it all together. Gently pour the wet ingredients into the bowl of dry ingredients. Using a spatula, fold everything together until you no longer see big streaks of flour. Please, please be careful not to overmix here! A few little lumps in the batter are a good sign; it means your bread will be tender and light, not tough. Your final batter will be thick and wonderfully flecked with green from the zucchini.

4 Carefully divide your batter evenly between the two prepared loaf pans. I like to use the back of a spoon to gently smooth the tops. Now, place them in your preheated oven and let them bake for about 60 to 70 minutes. The whole house will start to smell absolutely heavenly. To check if they're done, insert a wooden skewer or a toothpick into the center of a loaf. If it comes out clean, they're ready. Let the loaves cool in the pans on a wire rack for about 15 minutes before gently turning them out to cool completely. Patience here is key!

Nutrition per serving

280 kcal	3 g	36 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an even prettier loaf, you can sprinkle the top with a little cinnamon sugar before baking. It creates a lovely, lightly crisp crust that is just delightful.
- This bread gets even better the next day! The flavors have a chance to meld and deepen, and the crumb becomes even more moist and tender. It’s worth the wait, I promise.
- If you want to try a version with an even healthier profile, you might draw inspiration from something like a healthy vegan zucchini bread, perhaps by swapping some of the oil for applesauce.