

Zucchini Bread Recipes

Apple Cinnamon Zucchini Bread: World's Best Recipe

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

Ingredients

For the Bread

- [ ] 1 1/2 cups all-purpose flour
- [ ] 1 teaspoon baking soda
- [ ] 1/2 teaspoon baking powder
- [ ] 1 teaspoon ground cinnamon
- [ ] 1/2 teaspoon salt
- [ ] 1/4 teaspoon ground nutmeg
- [ ] 1 cup granulated sugar
- [ ] 2 large eggs, lightly beaten
- [ ] 1/2 cup vegetable oil or melted coconut oil
- [ ] 1 teaspoon vanilla extract
- [ ] 1 1/2 cups shredded zucchini, squeezed dry
- [ ] 1 cup peeled and finely diced apple (about 1 medium apple)

For the Topping (Optional)

- [ ] 1 tablespoon granulated sugar
- [ ] 1/2 teaspoon ground cinnamon

Instructions

1. First, let's create a calm little workspace. Set your oven to preheat to 350°F (175°C). Find your favorite 9x5 inch loaf pan and give it a light coating of butter or non-stick spray, followed by a gentle dusting of flour. This ensures your beautiful creation won't stick. Now, in a large bowl, whisk together the flour, baking soda, baking powder, salt, cinnamon, and nutmeg. It's like mixing up a bowl of pure autumn comfort. Just let the aroma of the spices fill the air for a moment.

2. Okay, now for the wet ingredients. In a separate, medium-sized bowl, combine the granulated sugar and the lightly beaten eggs. Whisk them together until they're smooth and pale. Then, drizzle in the vegetable oil and vanilla extract, continuing to whisk until everything is beautifully combined. This mixture will be the sweet, rich base for our bread. Taking the time to do this in a separate bowl helps ensure everything gets incorporated evenly without overworking the flour later.

3. It's time to bring everything together. Gently pour the wet egg and sugar mixture into your bowl of dry ingredients. Using a spatula, fold the ingredients together just until the last streaks of flour disappear. Remember, the key to a tender quick bread is a light hand—a few little lumps in the batter are a good sign! Now, gently fold in your squeezed-dry shredded zucchini and the lovely little diced apples until they are just distributed throughout the batter. Oops, try not to eat too much of the batter, it's that good!

4 Carefully pour the thick, lovely batter into your prepared loaf pan, using your spatula to spread it evenly into the corners. If you're using the cinnamon-sugar topping, now is the time to mix the two together and sprinkle it all over the top. It creates the most wonderful, crunchy crust. Bake for 55 to 65 minutes. You'll know it's ready when a wooden skewer or toothpick inserted into the center comes out clean. Let it cool in the pan for 15 minutes before you gently turn it out onto a wire rack to finish cooling. Wow, look at what you made.

Nutrition per serving

220 kcal	3 g	30 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- For the best flavor and texture, let the bread cool completely before slicing. I know, the temptation to cut into a warm loaf is almost unbearable, but patience will be rewarded with cleaner slices that don't crumble. It also allows the flavors to settle and deepen. Trust me, it’s worth the wait.
- If you find yourself with an abundance of zucchini from the garden, you can shred it, squeeze it dry, and freeze it in pre-measured bags. That way, you can have a taste of late summer sunshine and make this delightful bread even in the middle of winter. Just thaw it completely before using.
- This bread is even more delicious on the second day! The flavors have a chance to meld together, and the loaf becomes even moister. It’s the perfect make-ahead treat for brunches, bake sales, or just to have on hand for a quick and comforting breakfast.