

Zucchini Bread Recipes

Best Ever Zucchini Bread Recipe

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

Ingredients

For the Zucchini Bread

- [ ] 1 1/2 cups all-purpose flour
- [ ] 1 teaspoon baking soda
- [ ] 1/2 teaspoon baking powder
- [ ] 1/2 teaspoon salt
- [ ] 1 1/2 teaspoons ground cinnamon
- [ ] 1/4 teaspoon ground nutmeg
- [ ] 2 large eggs
- [ ] 1 cup granulated sugar
- [ ] 1/2 cup vegetable oil or melted coconut oil
- [ ] 1 teaspoon vanilla extract
- [ ] 1 1/2 cups grated fresh zucchini (about 1 medium), excess water gently squeezed out

Optional Add-ins

- [ ] 1 cup chopped walnuts or pecans
- [ ] 1 cup semi-sweet chocolate chips

Instructions

1. First, let's set a gentle pace. Preheat your oven to 350°F (175°C). Take a 9x5 inch loaf pan and lightly grease it with butter or oil, then dust it with a little flour. I love the way the flour settles like a soft snow. Alternatively, you can line it with parchment paper, leaving a little overhang on the sides to act as handles for lifting the bread out later. In a medium bowl, whisk together the flour, baking soda, baking powder, salt, cinnamon, and nutmeg. Just give it a gentle stir to combine everything; this simple step helps ensure every slice is perfectly spiced.

2. Now, in a separate, larger bowl, let's bring the wet ingredients together. Crack your eggs and whisk them lightly for about a minute until they're pale and a little frothy. Then, pour in the sugar and whisk it with the eggs until they are well combined. Drizzle in the vegetable oil and vanilla extract, continuing to whisk until the mixture is smooth and emulsified. This mixture should look glossy and beautiful, a lovely base for our batter. This is where quick bread begins.

3. It's time for our star ingredient. Add the grated and gently squeezed zucchini to the wet ingredient mixture. Use a spatula to fold it in. Don't worry about being too rough; just mix until the zucchini is evenly distributed throughout the lovely, glossy egg mixture. Now, pour the dry ingredients from the first bowl into this wet mixture. Fold everything together gently with your spatula only until you no longer see streaks of dry flour. Remember, a few lumps are a good thing! Overmixing is the enemy of a tender quick bread.

4 Once your batter is just combined—if you're using them, now is the time to gently fold in your chocolate chips or nuts—pour it into your prepared loaf pan. Use your spatula to spread it evenly and smooth the top just a little. Place the pan on the center rack of your preheated oven and bake for 50 to 60 minutes. When a toothpick inserted into the center comes out clean, it's ready. Let the bread cool in the pan for 15 minutes before carefully turning it out onto a wire rack to cool completely. Oh, the wait is the hardest part, isn't it? The smell is just divine.

Nutrition per serving

280 kcal	4 g	35 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- For the most accurate flour measurement, I always recommend the spoon and level method. Gently spoon the flour into your measuring cup until it's mounded, then use the back of a knife to level it off. This prevents a dense, dry bread.
- The amount of moisture in zucchini can vary. If your zucchini seems particularly watery, you might need to squeeze it a little more firmly. The goal is to have about 1 cup of packed, grated zucchini after squeezing. This is the secret to a moist bread.
- This bread tastes even better the next day! The flavors have time to meld and deepen, and the crumb becomes even more moist and tender. It’s worth making a day ahead if you can resist digging in right away. Visit our website for more.