

Zucchini Bread Recipes

Carrot Zucchini Loaf Recipe

20 min Prep time	**55 min** Cook time	**1 h 15 min** Total time
10 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Dry Ingredients

- [ ] 1 ½ cups all-purpose flour
- [ ] ½ cup whole wheat flour
- [ ] 1 teaspoon baking soda
- [ ] ½ teaspoon baking powder
- [ ] ½ teaspoon salt
- [ ] 1 teaspoon ground cinnamon
- [ ] ¼ teaspoon ground nutmeg

Wet Ingredients

- [ ] 2 large eggs, at room temperature
- [ ] ¾ cup packed light brown sugar
- [ ] ½ cup vegetable oil
- [ ] 1 teaspoon vanilla extract

Add-Ins

- [ ] 1 cup coarsely grated zucchini, gently squeezed
- [ ] 1 cup coarsely grated carrot

Instructions

1. Preheat your oven to 350°F (175°C). Grease a 9x5-inch loaf pan well and lightly dust it with flour, tapping out any excess. This little step makes all the difference for a clean release later.
2. In a medium bowl, whisk together both flours, the baking soda, baking powder, salt, cinnamon, and nutmeg. Just whisk until they're all friends in there. Set this bowl aside for a moment.
3. In a larger bowl, whisk the eggs until they're a bit frothy. Then, add the brown sugar, oil, and vanilla. Whisk it all together until it's smooth and well-combined. It'll look thick and shiny.
4. Now, add the dry ingredients to the wet ingredients. Use a spatula and fold gently. Please, don't beat it. You just want to mix until the flour streaks are almost gone. A few lumps are okay.
5. Gently fold in the grated zucchini and carrots. Stir just until they're evenly distributed throughout the batter. The batter will be thick, but that's exactly what you want.
6. Scrape the batter into your prepared loaf pan and smooth the top with the spatula. Pop it into the preheated oven and bake for 50 to 60 minutes. It's done when the top is golden and a toothpick inserted right in the center comes out with just a few moist crumbs clinging to it.
7. This is the hard part: patience. Let the loaf cool in the pan, set on a wire rack, for at least 15 minutes. Then, run a knife around the edges and carefully turn it out onto the rack to cool completely before slicing. I know it's tempting, but waiting makes for the best slices.

Nutrition per serving

210 kcal	4 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- This bread tastes even better the next day as the flavors have more time to meld together.
- For a little extra crunch, sprinkle the top with some rolled oats or a tablespoon of brown sugar before baking.
- If you're freezing, wrap the completely cooled loaf tightly in plastic wrap and then foil. Thaw at room temperature.