

Zucchini Bread Recipes

Cherry Vanilla Zucchini Bread Recipe

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

Ingredients

Dry Ingredients

- [ ] 1 1/2 cups all-purpose flour
- [ ] 1 teaspoon baking soda
- [ ] 1/2 teaspoon baking powder
- [ ] 1/2 teaspoon salt
- [ ] 1 teaspoon ground cinnamon

Wet Ingredients

- [ ] 1 cup granulated sugar
- [ ] 2 large eggs
- [ ] 1/2 cup vegetable oil or melted coconut oil
- [ ] 2 teaspoons pure vanilla extract
- [ ] 1 1/2 cups shredded zucchini (about 1 medium), lightly squeezed of excess moisture
- [ ] 1 cup pitted cherries, fresh or frozen (halved if large)

Instructions

1. First, let's get everything ready. I find this part so soothing. Preheat your oven to 350°F (175°C). Take your 9x5 inch loaf pan and grease it, then give it a light dusting of flour. This ensures every slice will come out perfectly. In a medium bowl, whisk together the flour, baking soda, baking powder, salt, and cinnamon. The smell of the cinnamon is just the first hint of the cozy treat to come. Setting your dry ingredients aside helps make the final mixing process smooth and quick, which is a secret to a moist zucchini bread.

2. Now for the wet ingredients. In a large bowl, whisk the eggs until they're pale and just a little frothy. Then, add the granulated sugar and whisk it in until it's fully incorporated. Pour in the vegetable oil and that lovely vanilla extract, and give it one more good whisk. The mixture should look smooth and glossy. This is the rich, sweet base that will carry all the other flavors.

3. It's time for the green magic. Add the shredded and lightly squeezed zucchini to your wet ingredients and stir gently with a spatula or wooden spoon to combine. Now, pour your pre-mixed dry ingredients into the wet mixture. Fold everything together very gently, just until you no longer see streaks of flour. Remember, a few lumps are your friend here—it means you haven't over-mixed.

4 The final, beautiful touch. If you're using frozen cherries, toss them in a tablespoon of your dry flour mixture before this step—it’s a little trick to keep them from sinking. Gently fold the cherries into the batter. Pour this gorgeous, speckled batter into your prepared loaf pan and use your spatula to smooth the top. Bake for 55-65 minutes. You'll know it's done when a wooden skewer inserted into the center comes out clean. Let it cool in the pan for 15 minutes before turning it out onto a wire rack to cool completely. Patience here is so hard, I know!

Nutrition per serving

280 kcal	4 g	40 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- For the best texture, don't squeeze all the liquid out of the zucchini. A gentle press between your palms is enough to remove the excess water without drying it out.
- If your bread starts to brown too quickly on top, you can loosely tent it with a piece of aluminum foil for the last 15-20 minutes of baking.
- For a lovely fall twist, you could even add a bit of pumpkin puree, similar to a delicious pumpkin bread recipe. The warm spices would be just wonderful.