

Zucchini Bread Recipes

Cinnamon Roll Zucchini Bread Recipe

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

Ingredients

Bread Batter

- [ ] 2 cups all-purpose flour
- [ ] 1 teaspoon baking soda
- [ ] 1/2 teaspoon baking powder
- [ ] 1/2 teaspoon salt
- [ ] 1 teaspoon ground cinnamon
- [ ] 2 large eggs, room temperature
- [ ] 1 cup granulated sugar
- [ ] 1/2 cup vegetable oil
- [ ] 1 teaspoon vanilla extract
- [ ] 1 1/2 cups grated zucchini (not squeezed dry)

Cinnamon Swirl

- [ ] 1/4 cup brown sugar
- [ ] 1 tablespoon ground cinnamon
- [ ] 1 tablespoon melted butter

Instructions

1. Preheat your oven to 350°F and grease a 9x5 inch loaf pan. I like to line mine with parchment paper with overhanging edges for easy removal. As the oven warms, gather all your ingredients - there's something so satisfying about having everything measured and ready. The scent of warming oven always makes me feel like something wonderful is about to happen. Mix the flour, baking soda, baking powder, salt, and cinnamon in a medium bowl, whisking until well combined.

2. In a large bowl, whisk the eggs until they're frothy and light yellow. Add the sugar and whisk until the mixture becomes pale and slightly thickened. Slowly pour in the vegetable oil while continuing to whisk - I love watching the emulsion form as the oil incorporates. Stir in the vanilla extract, then gently fold in the grated zucchini. The batter will look speckled with green, and the kitchen will start smelling like sweet possibilities.

3. Now for the magical part - creating the cinnamon swirl! In a small bowl, mix together the brown sugar, cinnamon, and melted butter until it forms a crumbly mixture. Pour one-third of the zucchini batter into your prepared loaf pan and smooth it evenly. Sprinkle half of the cinnamon sugar mixture over this layer. Repeat with another third of batter and the remaining cinnamon sugar. Top with the final third of batter. Use a knife to gently swirl through the layers, creating that beautiful marbled effect.

4 Bake for 50-60 minutes, or until a toothpick inserted in the center comes out clean. The top should be golden brown and spring back when lightly touched. I always set my timer for 45 minutes first, then check every 5 minutes after that. The smell filling your kitchen will be absolutely heavenly - warm cinnamon and baking bread. Let the bread cool in the pan for 10 minutes before transferring to a wire rack to cool completely before slicing.

Nutrition per serving

245 kcal	3 g	36 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- Don't overmix the batter - stir until just combined for the tenderest texture
- The bread tastes even better the next day as flavors continue to develop
- If your zucchini is very wet, pat it gently with paper towels before measuring
- For extra flavor, add 1/2 cup of chopped walnuts or pecans to the batter
- Toast slices and spread with butter for an incredible breakfast treat
- This bread freezes beautifully for up to 3 months when well-wrapped