

Zucchini Bread Recipes

Garden Zucchini Cheddar Quick Bread Recipe

20 min Prep time	**1 h 5 min** Cook time	**1 h 25 min** Total time
10 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Dry Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1 teaspoon baking powder
- [ ] 1/2 teaspoon baking soda
- [ ] 1/2 teaspoon salt
- [ ] 1/2 teaspoon black pepper
- [ ] 1/4 teaspoon onion powder

Wet Ingredients

- [ ] 1 1/2 cups grated zucchini, squeezed very dry (from about 1 medium zucchini)
- [ ] 1 1/2 cups shredded sharp cheddar cheese, divided
- [ ] 2 large eggs, lightly beaten
- [ ] 1/2 cup vegetable oil
- [ ] 1/3 cup milk

Instructions

1. First, let's get the oven ready and prepare our star ingredient. Adjust your oven rack to the middle position and preheat it to 350°F (175°C). Gently grease and flour a 9x5-inch loaf pan. Now for the zucchini. Grate it using the large holes of a box grater. Then, bundle the shreds into a clean kitchen towel or a few layers of paper towels and squeeze, squeeze, squeeze! You want to get as much water out as you possibly can. This step is so important for the final texture. Set your wonderfully dry zucchini aside.

2. It's time to get our ingredients organized. In a medium bowl, whisk together the flour, baking powder, baking soda, salt, pepper, and onion powder. Just give it a good whisk to make sure everything is evenly distributed; this acts like sifting. In a separate, larger bowl, beat the two eggs until they're light and a little frothy. Then, whisk in the oil and milk until everything is smooth and incorporated. This separation of wet and dry is a classic technique for tender quick breads.

3. Now we bring it all together. To your wet ingredients, add the squeezed zucchini and about 1 cup of the shredded cheddar cheese, reserving the rest for the topping. Give it a gentle stir to combine. Now, pour the dry ingredients into the wet ingredient bowl. Using a spatula, fold everything together very gently. You want to mix only until you no longer see streaks of flour. A few lumps are okay—it's the secret to a tender crumb! The batter will be thick, and that's exactly what you want.

4 Carefully scrape the batter into your prepared loaf pan and use your spatula to smooth the top. Sprinkle the remaining 1/2 cup of cheddar cheese evenly over the surface. This will create the most glorious, golden, cheesy crust. Bake for 55 to 65 minutes. You'll know it's ready when the top is beautifully browned and a wooden skewer inserted into the center comes out clean. Let the loaf cool in the pan on a wire rack for about 15 minutes before you gently turn it out to cool completely. Patience is hard here, I know, but it's worth it!

Nutrition per serving

250 kcal	8 g	18 g	16 g
Calories	Protein	Carbs	Fat

Tips & notes

- Feel free to add a tablespoon of finely chopped fresh chives or a teaspoon of dried herbs like thyme to the batter for an extra layer of flavor. It adds a lovely, subtle complexity.
- The type of oil you use can be flexible. I use vegetable oil for its neutral flavor, but a light olive oil or melted unsalted butter would also be delicious here.
- Make sure your baking powder and baking soda are fresh! If they're expired, your bread won't rise properly. An easy way to test baking powder is to add a little to hot water—it should bubble up vigorously.