

Zucchini Bread Recipes

Grandma's Old-Fashioned Zucchini Bread Recipe

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

Ingredients

Dry Ingredients

- [ ] 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

Wet Ingredients

- [ ] 2 large eggs, room temperature
- [ ] 1/2 cup vegetable oil
- [ ] 3/4 cup granulated sugar
- [ ] 1/4 cup brown sugar
- [ ] 2 teaspoons vanilla extract

Main Ingredients

- [ ] 2 cups grated zucchini (about 2 medium)
- [ ] 1 tablespoon sugar (for draining zucchini)

Instructions

1. Start by preparing your zucchini. Wash it well and trim the ends, then grate it using the large holes of a box grater. Honestly, I love this part—the sound of the grater and the fresh green scent that fills the air. Place the grated zucchini in a bowl and sprinkle with that one tablespoon of sugar. Let it sit for about 10 minutes while you prepare the other ingredients. This step draws out the natural moisture that will make our bread so incredibly tender. You'll see little pools of liquid forming—that's exactly what we want.

2. While the zucchini rests, whisk together your dry ingredients. In a medium bowl, combine the flour, baking soda, baking powder, salt, cinnamon, and nutmeg. I use a whisk to make sure everything is evenly distributed—you'll see the spices creating little speckles throughout the flour. The smell of the cinnamon and nutmeg together is just so warm and comforting. Set this aside while you work on the wet ingredients. Preparation like this makes the whole process flow so smoothly.

3. In a large mixing bowl, beat the eggs until they're frothy. Then add the oil, both sugars, and vanilla extract. Beat everything together until the mixture is pale and well-combined. I use a wooden spoon for this—there's something so satisfying about the rhythmic stirring. Then add the grated zucchini with all its accumulated liquid. Fold it in gently until it's evenly distributed throughout the mixture. The batter will start to look speckled with green, which is just beautiful.

4 Now add the dry ingredients to the wet mixture. Fold gently with a spatula—just until the flour disappears. A few streaks are okay; overmixing will make the bread tough. The batter will be thick but pourable. Pour it into a greased 9x5 inch loaf pan and smooth the top. Bake in a preheated 350°F oven for 50-60 minutes, until a toothpick comes out clean. Let it cool in the pan for 10 minutes before turning out onto a wire rack. The wait is the hardest part!

Nutrition per serving

280 kcal	4 g	38 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- Don't peel the zucchini—the green skin adds color and nutrients to the bread
- This bread freezes beautifully—wrap tightly and freeze for up to 3 months
- The bread is even better the next day as flavors continue to develop
- You can add 1 cup of chopped walnuts or chocolate chips if desired
- For a richer flavor, use melted butter instead of vegetable oil