

Zucchini Bread Recipes

Ina Garten Zucchini Bread Recipe

20 min Prep time	**1 h** Cook time	**1 h 20 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 teaspoon salt
- [ ] 1 1/2 teaspoons ground cinnamon
- [ ] 1/4 teaspoon ground nutmeg

Wet Ingredients

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

Add-ins

- [ ] 2 cups grated zucchini (about 2 medium)
- [ ] 1 cup chopped walnuts, toasted
- [ ] Optional: 1/2 cup raisins or chocolate chips

Instructions

1. Preheat your oven to 350°F (175°C). Grease and flour a 9x5 inch loaf pan. Honestly, I like to use the butter wrapper to grease the pan—it's just the right amount.



2. In a medium bowl, whisk together the flour, baking soda, baking powder, salt, cinnamon, and nutmeg. Set this aside. You want everything well combined so the leavening is evenly distributed.



3. In a large bowl, beat the eggs until they're light and foamy. Add the oil, both sugars, and vanilla, and mix until well blended. The mixture will look pale and creamy.



4 Gradually add the dry ingredients to the wet ingredients, mixing just until combined. Overmixing will make the bread tough, so gentle folding is key here.



5 Stir in the grated zucchini and toasted walnuts. The batter will be thick but moist from the zucchini. If you're adding raisins or chocolate chips, fold them in now.



6 Pour the batter into your prepared loaf pan and smooth the top. Bake for 55-65 minutes, or until a toothpick inserted in the center comes out with just a few moist crumbs attached.



7 Let the bread cool in the pan for about 15 minutes, then turn it out onto a wire rack to cool completely. This cooling time is important—it lets the structure set properly.



Nutrition per serving

320 kcal	5 g	42 g	16 g
Calories	Protein	Carbs	Fat

Tips & notes

- Don't squeeze the zucchini—the moisture is essential for the bread's texture
- Toast walnuts on a dry skillet for 3-4 minutes for maximum flavor
- The bread tastes even better the next day as flavors meld
- Freeze slices individually for quick breakfasts or snacks