

Zucchini Bread Recipes

Incredible Zucchini Apple Bread: Easy Homemade 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 teaspoon ground cinnamon
- [ ] 1/2 teaspoon ground nutmeg
- [ ] 1/2 teaspoon salt

Wet Ingredients

- [ ] 2 large eggs, at room temperature
- [ ] 1/2 cup vegetable oil or melted coconut oil
- [ ] 1/2 cup granulated sugar
- [ ] 1/2 cup packed light brown sugar
- [ ] 1 teaspoon vanilla extract

Fold-Ins

- [ ] 1 1/2 cups shredded zucchini, squeezed very dry
- [ ] 1 cup peeled and finely diced apple (about 1 medium apple)

Instructions

1. First, let's set a gentle mood. Preheat your oven to 350°F (175°C) and lightly grease and flour a 9x5 inch loaf pan. This preparation ensures your beautiful loaf will slide out effortlessly later. In a large bowl, whisk together the flour, baking soda, baking powder, cinnamon, nutmeg, and salt. I love this part; when the whisk moves through the flour, it's so quiet and airy. It feels like you're laying the foundation for all the flavor to come. Taking a moment to sift these ingredients also helps create a lighter crumb.

2. Now for the heart of the batter. In a separate medium bowl, beat the eggs lightly, then whisk in the oil, both sugars, and the vanilla extract until everything is smooth and well combined. You'll see the mixture turn a lovely pale caramel color. This is also where you'll prepare your zucchini and apple. Make sure to squeeze all the excess moisture from the shredded zucchini using a clean towel—this step is so important, I can't stress it enough! It's the secret to a perfectly textured loaf, much like in my Carrot Zucchini Muffins.

3. It's time to bring everything together. Pour the wet mixture into the bowl with the dry ingredients. Using a spatula, gently fold them together until they are *just* combined. Please be careful not to overmix; a few little streaks of flour are perfectly fine. Overworking the batter can make the bread tough, and we want a tender, delicate crumb. Now, gently fold in the squeezed zucchini and the diced apples. Watch as the simple batter transforms into something so full of texture and promise. Similar to how simple an Easy One-Bowl Zucchini Banana Bread can be.

4 Carefully pour the batter into your prepared loaf pan, using your spatula to spread it evenly. I like to give the top a little smooth so it bakes into a beautiful dome. Pop it into the preheated oven and bake for 55 to 65 minutes. The whole house will begin to smell absolutely heavenly. You'll know it's ready when a wooden skewer or toothpick inserted into the center of the loaf comes out clean. Let it cool in the pan for about 15 minutes before gently turning it out onto a wire rack to cool completely. That waiting period is the hardest part, I swear!

Nutrition per serving

280 kcal	4 g	36 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- **Don't skip the squeeze!** Seriously, getting as much water out of the zucchini as possible is the key to this bread's success. It prevents the loaf from becoming soggy and dense.
- **Room temperature eggs** will incorporate more easily into the batter, creating a more uniform texture. If you forget to take them out, just place them in a bowl of warm water for a few minutes.
- **Let it cool completely** before slicing. I know it's tempting to cut into it while it's warm, but a fully cooled loaf will slice much more cleanly and its flavors will have had time to settle and deepen.