

Zucchini Bread Recipes

Lemon Herb Savory Zucchini Bread Recipe

15 min Prep time	**45 min** Cook time	**1 h** Total time
8 Servings	**Easy** Difficulty	**Mediterranean** Cuisine

Ingredients

Dry Ingredients

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

Wet Ingredients

- [ ] 2 cups grated zucchini, drained and squeezed very dry
- [ ] 2 large eggs, lightly beaten
- [ ] 1/2 cup extra virgin olive oil
- [ ] Zest of 1 large lemon
- [ ] 2 tablespoons fresh lemon juice
- [ ] 1/4 cup chopped fresh herbs (I use thyme and chives)
- [ ] 1/4 cup milk or unsweetened non-dairy milk

Instructions

1. Preheat your oven to 350°F (175°C). Grease a 9x5-inch loaf pan and line it with parchment paper, leaving an overhang on the long sides for easy removal. This little trick saves so much frustration later.



2. In a large bowl, whisk together the flour, baking powder, salt, and pepper. In another bowl, combine the squeezed-dry zucchini, eggs, olive oil, lemon zest, lemon juice, fresh herbs, and milk. Stir until it's all nicely combined.



3. Pour the wet ingredients into the dry ingredients. Use a spatula to gently fold everything together until just combined. Remember, a few streaks of flour are okay—don't overmix. The batter will be thick.



4 Scrape the batter into the prepared loaf pan and smooth the top. If you like, sprinkle a little extra herb on top for a pretty finish. Bake for 45-50 minutes, or until a toothpick inserted into the center comes out clean.



5 Let the bread cool in the pan on a wire rack for at least 15 minutes. Then, using the parchment paper handles, lift it out and let it cool completely on the rack before slicing. It's hard to wait, but it slices so much better when it's not steaming hot.



Nutrition per serving

220 kcal	5 g	25 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- Squeezing the zucchini thoroughly is the most important step for a perfect, non-soggy texture.
- This bread is fantastic the next day, toasted and slathered with butter.
- Feel free to experiment with your favorite herb combinations—rosemary or dill are also lovely.