

Zucchini Bread Recipes

Libby's Zucchini Pumpkin Bread: Perfect Every Time

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

Ingredients

Dry Ingredients

- [ ] 1 1/2 cups all-purpose flour
- [ ] 1 teaspoon baking soda
- [ ] 1/2 teaspoon salt
- [ ] 1 1/2 teaspoons ground cinnamon
- [ ] 1/2 teaspoon ground nutmeg
- [ ] 1/4 teaspoon ground ginger
- [ ] 1/4 teaspoon ground allspice
- [ ] 1 cup granulated sugar
- [ ] 1/2 cup packed light brown sugar

Wet Ingredients

- [ ] 1 cup pumpkin purée
- [ ] 2 large eggs, at room temperature
- [ ] 1/2 cup vegetable oil
- [ ] 1 teaspoon vanilla extract
- [ ] 1 1/2 cups shredded fresh zucchini, gently squeezed of excess moisture

Instructions

1. First things first, let's get our oven ready and create a little warmth in the kitchen. Go ahead and preheat it to 350°F (175°C). While it's heating up, prepare a 9x5 inch loaf pan by greasing and flouring it, or lining it with parchment paper for easy removal later. Then, in a medium-sized bowl, let's get all the dry ingredients acquainted. Whisk together the flour, baking soda, salt, and all those beautiful, fragrant spices—the cinnamon, nutmeg, ginger, and allspice. Whisking them now ensures there are no little pockets of baking soda later on. Set this bowl aside for a moment.

2. Now for the wet ingredients. In a larger bowl, combine the granulated and brown sugars. Add the pumpkin purée, room-temperature eggs, vegetable oil, and vanilla extract. Whisk it all together until it's smooth and beautifully combined. The color will be this gorgeous, vibrant orange, and it should look creamy and luscious. I love this part because it's when you can really start to see the bread coming to life. It feels like you're mixing up a little bit of sunshine.

3. It's time to bring everything together. Pour the dry ingredients into the bowl with the wet ingredients. Using a spatula or a wooden spoon, gently fold them together until they are just combined. Please, be careful not to overmix here! A few lumps in the batter are perfectly okay; they promise a tender loaf. Overworking the batter is the number one reason quick breads turn out tough. Once the flour is mostly incorporated, gently fold in your shredded zucchini. It's lovely to see those green flecks mix into the orange batter, a little hint of summer in an autumn recipe, just like my apple zucchini bread.

4 Carefully pour your finished batter into the prepared loaf pan and use your spatula to gently spread it into an even layer. Now, it's ready for the oven. Bake for 60 to 70 minutes. The whole house is about to smell incredible, so get ready. You'll know it's perfectly baked when a toothpick inserted into the center comes out clean. Let the loaf cool in the pan on a wire rack for about 15 minutes before gently inverting it to cool completely on the rack. I know it's so hard to wait, but allowing it to cool fully is the secret to a perfect, non-crumbly slice.

Nutrition per serving

280 kcal	4 g	38 g	13 g
Calories	Protein	Carbs	Fat

Tips & notes

- When you're shredding your zucchini, a standard box grater works perfectly. You don't need to peel the zucchini first. The skin is tender and adds lovely color to the bread. Just be sure to give it a good wash before you start grating.
- This bread freezes beautifully! Once it has cooled completely, you can wrap the entire loaf (or individual slices) tightly in plastic wrap and then in aluminum foil. It will keep well in the freezer for up to three months. It's such a treat to have on hand for unexpected guests or a busy morning.
- Don't be tempted to add more oil, even if the batter seems thick. The pumpkin and zucchini provide a huge amount of moisture, and the recipe is balanced to account for that. Trust the process, and you'll be rewarded with a perfectly moist, never-greasy loaf.