

Zucchini Bread Recipes

Mom's Zucchini Bread: Moist and Delicious Recipe

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

Ingredients

Wet Ingredients

- [ ] 2 cups grated fresh zucchini (about 2 medium)
- [ ] 3 large eggs, lightly beaten
- [ ] 1 cup vegetable oil
- [ ] 2 teaspoons pure vanilla extract

Dry Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1 ½ cups granulated sugar
- [ ] 2 teaspoons ground cinnamon
- [ ] ½ teaspoon ground nutmeg
- [ ] 1 teaspoon baking soda
- [ ] ½ teaspoon baking powder
- [ ] ½ teaspoon salt

Instructions

1. First things first, let's create a cozy space for our bread to bake. Preheat your oven to 325°F (165°C). Take your 9x5 inch loaf pan and grease it with a little butter or non-stick spray, then dust it lightly with flour. This creates a perfect little cradle for the bread, ensuring it won't stick. In a medium bowl, whisk together the flour, sugar, cinnamon, nutmeg, baking soda, baking powder, and salt. I love this part—the smell of the spices before they even hit the heat is just heavenly.

2. Now, in a separate, larger bowl, let's bring the wet ingredients together. Whisk the eggs until they are pale and a little frothy, then pour in the oil and vanilla extract, whisking until everything is beautifully combined. Next, gently fold in your grated zucchini. Don't squeeze out any of the liquid from the zucchini; that moisture is our secret to an incredibly tender loaf. The batter will look beautifully flecked with green.

3. Time to combine everything. Pour the dry ingredients into the bowl with the wet ingredients. Using a spatula, gently fold the batter together until it's just combined. Please be careful not to overmix! A few little lumps are totally fine. Overmixing can make the bread tough, and we want a soft, delicate crumb. This gentle approach is something I also love in my zucchini banana bread recipe.

4. Gently pour the batter into your prepared loaf pan and smooth the top with your spatula. Pop it into the preheated oven and bake for 60 to 70 minutes. The top will rise and turn a deep golden brown. To check for doneness, insert a wooden skewer or toothpick into the center of the loaf. If it comes out clean, she's ready. Let the bread cool in the pan on a wire rack for about 15 minutes before carefully turning it out to cool completely. This part requires patience, but it's worth it!

Nutrition per serving

280 kcal	4 g	35 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- The cooling process is so important. Letting the bread cool completely before slicing ensures clean cuts and allows the crumb to set properly. Slicing into it while it's too warm can cause it to be gummy and fall apart, and we don't want to lose a single crumb of this lovely loaf.
- Feel free to get creative with your mix-ins. A cup of chopped walnuts or pecans adds a wonderful textural contrast. You could also add raisins, dried cranberries, or chocolate chips. Just toss them with a tablespoon of your dry flour mixture before adding them to the batter to prevent them from sinking to the bottom.
- For an extra touch, you can sprinkle the top of the batter with a little cinnamon sugar or some turbinado sugar before baking. This will create a delightful, slightly crunchy crust on top that is just irresistible. It’s a simple trick I learned from making this one-bowl recipe feel extra special.