

Zucchini Bread Recipes

Orange Cranberry Zucchini Bread: Amazing 1-Loaf Recipe

20 min Prep time	**55 min** Cook time	**1 h 15 min** Total time
10 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Zucchini Bread

- [ ] 1 1/2 cups all-purpose flour
- [ ] 1 teaspoon baking soda
- [ ] 1/2 teaspoon baking powder
- [ ] 1/2 teaspoon salt
- [ ] 1 teaspoon ground cinnamon
- [ ] 1/4 teaspoon ground nutmeg
- [ ] 1 cup granulated sugar
- [ ] 2 large eggs, at room temperature
- [ ] 1/2 cup vegetable oil or melted coconut oil
- [ ] 1/4 cup fresh orange juice
- [ ] 1 tablespoon orange zest
- [ ] 1 teaspoon vanilla extract
- [ ] 1 1/2 cups grated zucchini (about 1 medium), lightly squeezed
- [ ] 1 cup dried cranberries

Optional: Orange Glaze

- [ ] 1 cup powdered sugar
- [ ] 2-3 tablespoons fresh orange juice

Instructions

1. First, let's get our space ready. Preheat your oven to a gentle 350°F (175°C). Find your favorite 9x5 inch loaf pan and grease it lightly with butter or non-stick spray. This quiet moment of preparation is so important. In a medium bowl, whisk together your dry ingredients: the flour, baking soda, baking powder, salt, cinnamon, and nutmeg. Just give it a gentle stir to make sure everything is evenly combined. This ensures your loaf will rise beautifully and be seasoned perfectly in every bite.

2. Now for the wet ingredients. In a separate, larger bowl, whisk the granulated sugar and the eggs together until they are pale and slightly fluffy. This step incorporates a little air, which gives the bread a lovely lightness. Then, slowly stream in the oil while continuing to whisk. Finally, add the fresh orange juice, that gorgeous orange zest, and the vanilla extract. The mixture should smell absolutely divine at this point—so bright and fragrant. This simple mixing process reminds me of my easy one-bowl banana bread, it's just so satisfying.

3. It's time to bring everything together. Pour the dry ingredient mixture into the wet ingredients. Using a spatula, fold them together gently—and I mean gently!—just until you no longer see dry streaks of flour. Over-mixing is the enemy of a tender quick bread. Now, fold in your grated zucchini and the dried cranberries. The batter will be thick and wonderfully textured with all those beautiful flecks of color. It feels rustic and wholesome.

4 Carefully pour the batter into your prepared loaf pan, using your spatula to spread it evenly. Now for the hardest part: the patient wait. Bake for 50-60 minutes, or until a wooden skewer or toothpick inserted into the center of the loaf comes out clean. The top will be a beautiful, deep golden brown. Let the loaf cool in the pan for about 15 minutes before gently turning it out onto a wire rack to cool completely. That cooling period is essential for the structure, so resist the urge to slice into it right away, I know it's hard!

Nutrition per serving

280 kcal	4 g	40 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra burst of orange flavor, you can make a simple glaze by whisking powdered sugar with a bit of orange juice until smooth. Drizzle it over the completely cooled loaf. It adds a beautiful finish and another layer of citrusy sweetness.
- Don't have fresh oranges? While fresh is truly best, you can substitute with about 1/2 cup of orange marmalade for the orange juice and zest. It will make the bread a little sweeter and denser, but still absolutely delicious.
- Feel free to add about 3/4 cup of chopped walnuts or pecans for a lovely crunch. For something truly decadent, try adding white chocolate chips, which pair beautifully with the tart cranberries, similar to how I sometimes make my double chocolate version.