

Zucchini Bread Recipes

Peanut Butter Chocolate Chip Zucchini Bread Recipe

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

Ingredients

For the Zucchini Bread

- [ ] 1 1/2 cups all-purpose flour
- [ ] 1/2 cup granulated sugar
- [ ] 1/2 cup packed light brown sugar
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp baking powder
- [ ] 1/2 tsp salt
- [ ] 1 tsp ground cinnamon
- [ ] 2 large eggs, room temperature
- [ ] 1/2 cup melted coconut oil or vegetable oil
- [ ] 1/4 cup milk
- [ ] 1 tsp vanilla extract
- [ ] 1 1/2 cups grated zucchini (about 1 medium)
- [ ] 1 cup semi-sweet chocolate chips, divided

For the Peanut Butter

- [ ] 1/2 cup creamy peanut butter

Instructions

1. First things first, let’s get the oven preheating to 350°F (175°C). It’s like giving your kitchen a warm, gentle heads-up that something cozy is coming. Go ahead and grease and flour a 9x5 inch loaf pan. I like to use a little butter and then a light dusting of flour; it creates this perfect little crust and ensures the loaf slides right out later. Now, in a big, friendly bowl, whisk together your flour, both sugars, baking soda, baking powder, salt, and cinnamon. Just give it a gentle stir until everything is nicely acquainted. The scent of the cinnamon is the first little promise of how good this is going to be.

2. Okay, grab another bowl for the wet ingredients. In here, you’ll whisk together the eggs until they’re light and a little frothy, then add in the melted oil, milk, and the vanilla extract. Whisk it all up until it’s smooth and beautifully combined. Now for the stars of the show: fold in the creamy peanut butter and the grated zucchini. Don’t over-squeeze the zucchini; that moisture is our secret weapon for a tender loaf. Just gently pat it with a paper towel if it seems extra watery. Mix until it’s all just combined—it will look a little rustic and lumpy, and that’s perfectly okay.

3. Now, we'll introduce the wet and dry ingredients. Pour the wet mixture into the dry ingredients. Using a spatula, fold them together gently. The key here is *not* to overmix. Just stir until you no longer see big streaks of flour. A few little lumps are totally fine; they’re a sign of a tender bread to come. Now, gently fold in most of your chocolate chips, but save a small handful for the top. It feels a bit like hiding little treasures in the batter.

4 Carefully pour the batter into your prepared loaf pan, using your spatula to spread it evenly into the corners. Now for my favorite part: sprinkle those remaining chocolate chips over the top. It just makes the finished loaf look so inviting. Pop the pan into your preheated oven and let it bake for about 50-60 minutes. You'll know it's ready when a toothpick inserted into the center comes out clean or with a few moist crumbs attached. The top will be a gorgeous golden brown, and your whole house will smell absolutely divine.

5 Once it's done baking, let the loaf cool in the pan for about 15 minutes. This little rest helps it set up, so it doesn't fall apart when you move it. Then, carefully turn it out onto a wire rack to cool completely. I know, I know, the waiting is the hardest part! But letting it cool ensures the texture is perfect and the slices are clean. Then, you can finally cut yourself a nice, thick slice, maybe while it's still just a tiny bit warm. Pure bliss.

Nutrition per serving

320 kcal	6 g	38 g	17 g
Calories	Protein	Carbs	Fat

Tips & notes

- If your peanut butter is a bit stiff, you can warm it in the microwave for about 15-20 seconds to make it easier to incorporate into the batter. This small step helps ensure it mixes in evenly without you having to overwork the batter, keeping the final bread nice and tender.
- Feel free to add a half cup of chopped peanuts or walnuts to the batter along with the chocolate chips for a little extra crunch. I love the textural contrast it brings. It's a simple addition that makes the bread feel even more hearty and substantial.
- This bread is even better the next day! The flavors have a chance to meld and deepen overnight, and the moisture from the zucchini really settles into the crumb. It's worth the wait, I promise. It makes for a perfect breakfast or afternoon snack.