

Zucchini Bread Recipes

Pear Zucchini Bread Recipe

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

Ingredients

Dry Ingredients

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

Wet Ingredients

- [ ] 2 large eggs, room temperature
- [ ] ¾ cup light brown sugar, packed
- [ ] ½ cup vegetable oil
- [ ] ¼ cup milk, room temperature
- [ ] 1 teaspoon vanilla extract

Fruits and Vegetables

- [ ] 1 cup grated zucchini, squeezed dry
- [ ] 1 cup peeled and diced ripe pear (about 2 medium pears)

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 sides for easy removal.
2. In a medium bowl, whisk together the flour, baking soda, baking powder, cinnamon, and salt until well combined.
3. In a large bowl, whisk the eggs and brown sugar until smooth. Add the oil, milk, and vanilla, and whisk until everything is fully incorporated.
4. Add the dry ingredients to the wet ingredients. Use a spatula to stir until just combined—do not overmix. A few streaks of flour are okay.
5. Gently fold in the grated zucchini and diced pear until evenly distributed throughout the batter.
6. Pour the batter into the prepared loaf pan and smooth the top. Bake for 50-60 minutes, or until a toothpick inserted into the center comes out with a few moist crumbs attached.
7. Let the bread cool in the pan for 10 minutes, then transfer it to a wire rack to cool completely before slicing.

Nutrition per serving

245 kcal	4 g	36 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- Squeezing the zucchini well is the key to a perfect texture, not soggy.
- If you don't have brown sugar, you can use white sugar, but the flavor will be less rich.
- This bread freezes wonderfully. Wrap slices individually for easy thawing.