

Zucchini Bread Recipes

Pineapple Zucchini Bread: Super Moist & Healthy Recipe

20 min Prep time	**55 min** Cook time	**1 h 15 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 baking powder
- [ ] 1 teaspoon ground cinnamon
- [ ] 1/2 teaspoon salt
- [ ] 1/4 teaspoon ground nutmeg

Wet Ingredients

- [ ] 2 large eggs, at room temperature
- [ ] 1/2 cup vegetable oil or melted coconut oil
- [ ] 1/2 cup honey
- [ ] 1 teaspoon vanilla extract
- [ ] 1 1/2 cups shredded zucchini, squeezed of excess moisture
- [ ] 1 cup crushed pineapple, well-drained

Instructions

1. First, let's get the oven ready. Preheat it to 350°F (175°C) and lightly grease a 9x5 inch loaf pan. This simple step is like preparing a cozy bed for your batter. In a medium bowl, whisk together all your dry ingredients: the flour, baking soda, baking powder, cinnamon, salt, and nutmeg. I love to just close my eyes and smell the spices at this stage; it's so warming and instantly makes the kitchen feel like home.

2. Now for the wet ingredients. In a separate, larger bowl, whisk the eggs until they're light and foamy. Then, gently whisk in the oil, honey, and vanilla extract until everything is beautifully combined and smooth. I love watching the honey swirl into the mixture. Next, fold in your squeezed zucchini and the well-drained crushed pineapple. The batter will start to look wonderfully textured and full of goodness.

3. It's time to bring everything together. Pour the dry ingredients into the bowl with the wet ingredients. Using a spatula, fold them together gently. The key here is not to overmix; stop as soon as you no longer see big streaks of flour. A few little lumps are perfectly fine and are the secret to a tender loaf. Over-mixing develops the gluten too much, which can make the bread tough.

4. Carefully pour the thick, fragrant batter into your prepared loaf pan and use your spatula to gently spread it into an even layer. Pop it into the preheated oven and let the magic happen. Bake for 50-60 minutes. You'll know it's done when a wooden skewer or toothpick inserted into the center comes out clean or with a few moist crumbs attached. The top will be a gorgeous golden-brown.

5 Once baked, let the loaf cool in the pan on a wire rack for about 15 minutes. This allows it to set up, making it easier to remove. Then, carefully run a knife around the edges and invert the loaf onto the rack to cool completely. This part requires patience, I know! But allowing it to cool fully ensures the texture is perfect and makes for clean, beautiful slices.

Nutrition per serving

220 kcal	4 g	28 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra touch of texture and flavor, consider adding about 3/4 cup of chopped walnuts or pecans to the batter. They toast up beautifully inside the bread.
- This bread is even more flavorful the next day! The spices and flavors meld together overnight, so it's a perfect make-ahead treat for breakfasts or brunches.
- If you find the top of your bread is browning too quickly, you can loosely tent it with a piece of aluminum foil for the last 15-20 minutes of baking.