

Zucchini Bread Recipes

Savory Zucchini Cornbread Loaf

15 min Prep time	**45 min** Cook time	**1 h** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Dry Ingredients

- [ ] 1 ½ cups (180g) medium-grind cornmeal
- [ ] 1 cup (120g) gluten-free all-purpose flour blend
- [ ] 1 tablespoon baking powder
- [ ] 1 teaspoon salt
- [ ] ½ teaspoon black pepper
- [ ] 2 tablespoons fresh thyme leaves, chopped
- [ ] 2 tablespoons fresh chives, chopped

Wet Ingredients

- [ ] 2 cups grated zucchini (about 1 medium zucchini), squeezed dry
- [ ] 2 large eggs, at room temperature
- [ ] 2/3 cup (160ml) milk (any kind), at room temperature
- [ ] ½ cup (120ml) olive oil
- [ ] 1 tablespoon honey (optional, for a hint of sweetness)

Instructions

1. Preheat your oven to 375°F (190°C). Grease a 9x5 inch loaf pan and line it with parchment paper, leaving an overhang on the two long sides. This makes it so much easier to lift the loaf out later.
2. In a large bowl, whisk together the cornmeal, gluten-free flour, baking powder, salt, pepper, thyme, and chives. Let the smells of the herbs mix with the earthy cornmeal. It's a good smell, a patient smell.
3. In a separate medium bowl, whisk the eggs until they're foamy. Then whisk in the milk, olive oil, and honey (if using). Pour this wet mixture into the dry ingredients.
4. Use a spatula to gently stir until just combined. There will be a few dry spots—that's okay. Don't overmix. Now, fold in the squeezed-dry grated zucchini until it's evenly distributed.
5. Scrape the batter into your prepared loaf pan and smooth the top. If you like, sprinkle a little extra cornmeal over the top for a bit of crunch. It's a nice touch.
6. Bake for 40-50 minutes, or until the top is golden brown and a skewer inserted into the center comes out clean. The smell filling your kitchen will tell you it's getting close.
7. Let the loaf cool in the pan for 15 minutes. Then, using the parchment paper overhang, carefully lift it out onto a wire rack to cool completely before slicing. I know it's hard to wait, but it's worth it for clean slices.

Nutrition per serving

220 kcal	5 g	28 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- Squeezing the zucchini is non-negotiable for the right texture. Use your hands or a clean kitchen towel to wring out as much liquid as possible.
- This bread is best the day after it's baked, as the flavors have more time to develop and meld together.
- For a richer flavor, you can brown the butter and use it in place of the olive oil.