

Zucchini Bread Recipes

Rich Spice Cake Zucchini Bread Recipe

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

Ingredients

Wet Ingredients

- [ ] 2 cups shredded zucchini (about 2 medium), moisture pressed out
- [ ] 3/4 cup vegetable oil
- [ ] 1 cup brown sugar, packed
- [ ] 1/2 cup granulated sugar
- [ ] 3 large eggs
- [ ] 2 teaspoons vanilla extract

Dry Ingredients

- [ ] 2 1/2 cups all-purpose flour
- [ ] 2 teaspoons cinnamon
- [ ] 1 teaspoon baking soda
- [ ] 1/2 teaspoon baking powder
- [ ] 1/2 teaspoon salt
- [ ] 1/2 teaspoon nutmeg
- [ ] 1/4 teaspoon cloves

Instructions

1. Preheat your oven to 350°F (175°C). Grease a 9x5 inch loaf pan and line it with parchment paper, leaving some overhang for easy removal. This little trick has saved me so many times - no stuck bread!
2. Shred your zucchini using the large holes of a box grater. Place it in a clean kitchen towel and gently squeeze out the excess moisture. You'll be surprised how much water comes out! This step is crucial for perfect texture.
3. In a large bowl, whisk together the oil, brown sugar, granulated sugar, eggs, and vanilla until well combined and slightly frothy. The sugar should be fully incorporated into the wet ingredients.
4. In a separate bowl, whisk together the flour, cinnamon, baking soda, baking powder, salt, nutmeg, and cloves. Make sure everything is evenly distributed - no clumps of baking soda!
5. Add the dry ingredients to the wet ingredients and stir gently until just combined. A few streaks of flour are fine - overmixing makes tough bread. The batter will be thick.
6. Fold in the shredded zucchini until evenly distributed throughout the batter. It will loosen up a bit as you mix in the zucchini.
7. Pour the batter into your prepared loaf pan and smooth the top. Bake for 55-65 minutes, or until a toothpick inserted in the center comes out clean. Your kitchen will smell amazing!

8 Let the bread cool in the pan for 15 minutes, then use the parchment paper overhang to lift it out onto a wire rack to cool completely. This patience is worth it - it slices so much better when cool.

Nutrition per serving

285 kcal	4 g	42 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- Press zucchini moisture out well - this prevents soggy bread
- Don't overmix the batter for tender texture
- The bread is done when a toothpick comes out clean
- Flavor improves if you let it rest overnight before slicing