

Zucchini Bread Recipes

Traditional Peanut Butter Zucchini Bread Recipe

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

Ingredients

Zucchini Bread Batter

- [ ] 1 1/2 cups all-purpose flour
- [ ] 1/2 teaspoon baking soda
- [ ] 1/2 teaspoon baking powder
- [ ] 1/2 teaspoon salt
- [ ] 1 teaspoon ground cinnamon
- [ ] 2 large eggs
- [ ] 1/2 cup vegetable oil
- [ ] 1/2 cup granulated sugar
- [ ] 1/2 cup packed light brown sugar
- [ ] 1 teaspoon vanilla extract
- [ ] 1 1/2 cups grated fresh zucchini, squeezed dry

For the Peanut Butter Swirl

- [ ] 1/2 cup creamy peanut butter

Instructions

1. First, let's get our space ready. It always feels better to bake in a calm, organized kitchen, don't you think? Go ahead and preheat your oven to a cozy 350°F (175°C). Find your trusty 9x5 inch loaf pan and prepare it by greasing and flouring it, or my favorite method, lining it with parchment paper so you can lift the bread out easily later. In a medium bowl, whisk together the flour, baking soda, baking powder, salt, and that lovely, warm cinnamon. Just setting these dry ingredients aside makes the whole process feel so much smoother.

2. Now, in a larger bowl, it's time for the wet ingredients. Crack your eggs and give them a good whisk until they're a little frothy. Then, pour in the oil, both the white and brown sugars, and the vanilla extract. Whisk it all together until it's smooth and the sugars have started to dissolve. There's something so satisfying about this step. Next, you'll add your grated and squeezed zucchini. Use a spatula to gently fold it in. Look at those beautiful green flecks suspended in the batter—it's already starting to feel special.

3. Let's bring it all together. Gently pour the dry ingredient mixture into the wet ingredients. Using your spatula, fold everything together with slow, deliberate strokes. You want to mix just until you don't see any more dry flour. A few lumps here and there are perfectly fine and are the sign of a tender bread to come. Overmixing develops the gluten and can make the bread tough, and we want a soft, delicate crumb. The batter should look thick and wonderfully textured.

4 This is my favorite part—the swirl! Pour about half of your batter into the prepared loaf pan and spread it evenly. Now, take your creamy peanut butter and drop spoonfuls over the surface. Using a butter knife, gently drag it through the batter a few times to create a marbled effect. Don't go crazy here; less is more for a beautiful swirl. Top with the remaining batter, spread it out, and then add a few more dollops and swirls of peanut butter on top for a lovely finish. Bake for 50 to 60 minutes. When a toothpick inserted into the center comes out clean, it's ready. Let it cool in the pan for 15 minutes before transferring it to a wire rack to cool completely. The wait is the hardest part, I know!

Nutrition per serving

280 kcal	6 g	32 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- Squeezing the zucchini is non-negotiable! It seems like a small step, but it's the most important one for achieving a light, moist crumb instead of a heavy, waterlogged loaf. I just use a clean tea towel to wring out all that extra liquid.
- Room temperature eggs will incorporate more easily and create a more uniform batter. If you forget to take them out ahead of time, you can place them in a bowl of warm (not hot) water for about 5-10 minutes. It's a simple trick that helps create a lighter texture.
- Please, please let the bread cool completely before slicing it. I know it's tempting to cut into it while it's warm, but it will be quite crumbly. Allowing it to cool fully lets the crumb set, giving you those perfect, clean slices. It’s worth the wait, I promise.