

Zucchini Bread Recipes

Zucchini Bread Machine Recipes: Easy Homemade Bread

15 min Prep time	**1 h 40 min** Cook time	**1 h 55 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Wet Ingredients

- [ ] 2 large eggs, lightly beaten
- [ ] 1/2 cup vegetable oil
- [ ] 1 teaspoon vanilla extract

Dry Ingredients

- [ ] 1 1/2 cups all-purpose flour
- [ ] 1 cup granulated sugar
- [ ] 1/2 teaspoon baking soda
- [ ] 1/2 teaspoon baking powder
- [ ] 1 teaspoon ground cinnamon
- [ ] 1/4 teaspoon ground nutmeg
- [ ] 1/2 teaspoon salt

The Star

- [ ] 1 cup shredded, unpeeled zucchini (not drained)

Instructions

1. First, let's get everything ready. It's my favorite, quiet part of the process. In a medium bowl, add your lightly beaten eggs, the vegetable oil, and the vanilla extract. Give them a gentle whisk just to combine everything. In a separate, larger bowl, whisk together the flour, sugar, baking soda, baking powder, cinnamon, nutmeg, and salt. I love seeing the spices swirl into the flour. This step is so important for making sure every bite is perfectly seasoned. Now, shred your zucchini and just let it be; we need all its natural moisture for this.

2. Now it's time to build our layers in the bread machine pan. This part is crucial, so follow the order carefully. Pour the wet ingredients mixture into the bottom of the pan first. Then, gently spoon the dry ingredient mixture on top of the wet, creating an even layer. Try to cover the liquids completely. Finally, sprinkle your shredded zucchini evenly over the top of the dry ingredients. Don't mix anything! The machine will take care of that for you. This layering technique is the key to success in a bread machine.

3. Place the bread pan securely into your bread machine and close the lid. It's time to let go and trust the process. Select the 'Quick Bread' or 'Cake' setting. Some machines might have a 'Sweet Bread' setting that also works well. Choose the crust color if you have the option—I usually go with 'medium.' Now, press start. The machine will whir to life, mixing everything together at the perfect speed and for the perfect amount of time before it starts the baking cycle. Go read a book or sit on the porch; your work is done for now.

4 When the cycle is complete, the machine will beep to let you know your beautiful loaf is ready. Oh, the smell! Carefully open the lid—a puff of fragrant steam will escape. Using oven mitts, remove the bread pan from the machine and place it on a wire cooling rack for about 10 minutes. Then, turn the pan over to gently release the loaf. If the paddle stays inside, you can use a gentle tool to remove it. Please, I know it's hard, but let the bread cool completely on the rack before slicing. This will ensure it holds its shape and gives you those perfect, tender slices.

Nutrition per serving

195 kcal	3 g	27 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Don't be tempted to pack the shredded zucchini into the measuring cup. Just lightly spoon it in. One cup is roughly what you'll get from one medium zucchini. Too much zucchini can make the bread overly dense and heavy, so a light hand is best.
- If your bread machine has a 'keep warm' cycle, I recommend turning it off for quick breads. It can sometimes over-bake the bottom and sides, making the crust a little too tough. We're aiming for a soft, tender loaf all around, so it's best to remove it soon after the baking cycle finishes.
- This bread is a wonderful base for other flavors. Sometimes I'll add a handful of chopped walnuts or pecans for a bit of crunch. If you're looking for other fruit-and-veggie bread inspiration, this zucchini apple bread is another favorite of mine.