

Zucchini Bread Recipes

Zucchini Bread Recipe with Cheesecake Ribbon

25 min Prep time	**1 h** Cook time	**1 h 25 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Zucchini Bread

- [ ] 1 1/2 cups all-purpose flour
- [ ] 1 teaspoon baking soda
- [ ] 1/2 teaspoon baking powder
- [ ] 1 teaspoon ground cinnamon
- [ ] 1/2 teaspoon ground nutmeg
- [ ] 1/2 teaspoon salt
- [ ] 1 cup granulated sugar
- [ ] 1/2 cup vegetable oil
- [ ] 2 large eggs, at room temperature
- [ ] 1 teaspoon vanilla extract
- [ ] 1 1/2 cups grated fresh zucchini, squeezed of excess moisture

For the Cheesecake Ribbon

- [ ] 8 ounces full-fat cream cheese, softened to room temperature
- [ ] 1/4 cup granulated sugar
- [ ] 1 large egg, at room temperature
- [ ] 1/2 teaspoon vanilla extract

Instructions

1. First things first, let's get the oven ready and create our two batters. Preheat your oven to 350°F (175°C) and lightly grease and flour a 9x5 inch loaf pan. In a medium bowl, whisk together the flour, baking soda, baking powder, cinnamon, nutmeg, and salt. Just feeling the soft flour and smelling those warm spices is one of my favorite parts. Set that aside. In a separate, smaller bowl, prepare the cheesecake filling. Using an electric mixer, beat the softened cream cheese and sugar together until it's perfectly smooth and creamy, with no lumps. Then, beat in the egg and vanilla until just combined. Don't overmix this part; we just want it to come together beautifully.

2. Now for the zucchini bread batter. In a large bowl, whisk together the sugar and vegetable oil. Add the eggs one at a time, whisking well after each one, followed by the vanilla extract. Now, it's time to bring everything together. Gently fold in the dry ingredients you mixed earlier, stirring only until you no longer see streaks of flour. Remember, a tender crumb comes from a gentle hand. Finally, fold in the squeezed, grated zucchini. Your batter should be thick and fragrant. It's so satisfying to see those green flecks suspended in the batter.

3 This is the fun, creative part—layering your masterpiece. Spread half of the zucchini bread batter evenly into the bottom of your prepared loaf pan. It will be thick, so use a spatula to nudge it into the corners. Next, spoon the cheesecake filling over the batter. I like to drop spoonfuls over the surface and then gently spread it into an even layer, leaving a small border around the edges. Then, top with the remaining zucchini bread batter, spreading it carefully to cover the cheesecake layer completely. It feels like you're tucking the cheesecake filling into a cozy bed.

4 For that beautiful marbled effect, take a butter knife or a wooden skewer and gently run it through the batters lengthwise just once or twice in a gentle S-curve. This little motion creates that gorgeous ribbon effect without mixing the batters too much. Now, it's ready for the oven. Bake for 55 to 65 minutes, or until a skewer inserted into the bread portion comes out clean. Let the loaf cool in the pan for about 20 minutes before carefully inverting it onto a wire rack to cool completely. I know it's tempting, but you must wait until it's fully cool to slice it for clean, beautiful pieces.

Nutrition per serving

290 kcal	5 g	35 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- Squeezing the zucchini is non-negotiable! It is the single most important step to prevent a dense or soggy loaf. I typically get over 1/4 cup of liquid out of mine. A potato ricer also works wonderfully for this if you have one.
- For the cleanest slices, make sure the bread is 100% cooled, or even chilled. The cheesecake filling needs time to set up properly. Using a long, serrated knife in a gentle sawing motion will give you beautiful, presentation-worthy slices every time.
- Feel free to add up to 1 cup of chopped walnuts or pecans to the zucchini bread batter for a lovely crunch. It's a wonderful textural contrast to the soft bread and creamy filling. Sometimes I use half nuts and half chocolate chips for a really decadent version.