

Zucchini Bread Recipes

Zucchini Cheddar Herb Loaf Recipe

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

Ingredients

Dry Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1 tablespoon baking powder
- [ ] 1 teaspoon salt
- [ ] 1/2 teaspoon black pepper
- [ ] 1/2 teaspoon garlic powder

Wet Ingredients

- [ ] 2 cups grated zucchini, thoroughly drained
- [ ] 2 large eggs, room temperature
- [ ] 1/2 cup melted butter, cooled slightly
- [ ] 1/2 cup whole milk
- [ ] 1 tablespoon Dijon mustard

Add-Ins

- [ ] 1 1/2 cups shredded sharp cheddar cheese
- [ ] 1/4 cup chopped fresh parsley
- [ ] 2 tablespoons chopped fresh chives
- [ ] 1 tablespoon chopped fresh dill

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 on the sides for easy removal. This little trick makes cleanup so much easier, and honestly, it's one less thing to worry about.

2. In a large bowl, whisk together the flour, baking powder, salt, pepper, and garlic powder. Make a well in the center. I always sift my dry ingredients – it feels like such an old-fashioned thing to do, but it really does help create a lighter texture.

3. In another bowl, whisk the eggs until they're frothy. Add the melted butter, milk, and Dijon mustard. Whisk until everything is well combined. The mustard adds such a nice depth – you won't really taste it, but it brings out the other flavors beautifully.

4. Pour the wet ingredients into the well you made in the dry ingredients. Gently fold everything together with a spatula until just combined. Don't overmix – a few streaks of flour are okay. Overmixing is the enemy of tender quick breads, I always say.

5. Fold in the grated zucchini, cheddar cheese, and all the fresh herbs. Mix gently until everything is evenly distributed. The batter will be thick, but that's what you want. It should mound on your spatula rather than pouring off.

6. Transfer the batter to your prepared loaf pan, spreading it evenly. You can sprinkle a little extra cheese on top if you like – I always do, because who doesn't love extra cheesy bits on top?

7. Bake for 50-60 minutes, or until a toothpick inserted in the center comes out clean. The top should be golden brown, and your kitchen will smell amazing. Rotate the pan halfway through baking for even browning.

8. Let the loaf cool in the pan for 10 minutes, then use the parchment paper to lift it out onto a wire rack to cool completely before slicing. This waiting part is the hardest – but slicing it warm can make it crumble.

Nutrition per serving

245 kcal	9 g	22 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure to squeeze the grated zucchini thoroughly in a clean kitchen towel to remove excess moisture
- This loaf freezes beautifully – wrap tightly in plastic wrap and then foil, freeze for up to 3 months
- For a vegan version, use plant-based cheese and egg replacer
- The flavor actually improves after a few hours, making it great for make-ahead meals