

Classic Zucchini Bread Recipe

Moist, warmly spiced, and endlessly adaptable-perfect for breakfast, snack time, or gifting.

Prep 15 min • Bake 50 - 60 min • Yield: 1 (9 x 5) loaf

Ingredients:

- 1 ½ cups grated zucchini (about 1 medium zucchini)
 - 1 ½ cups all-purpose flour
 - ½ teaspoon baking powder
 - ½ teaspoon baking soda
 - ½ teaspoon salt
 - 1 teaspoon cinnamon
 - ¼ teaspoon nutmeg (optional)
 - 2 large eggs
 - ½ cup vegetable oil (or melted butter)
 - ¾ cup granulated sugar
 - ¼ cup brown sugar (optional, for depth of flavor)
 - 2 teaspoons vanilla extract
 - ½ cup chopped walnuts or pecans (optional)
 - ½ cup chocolate chips or raisins (optional)
-

Instructions:

1. **Preheat oven** to 350°F (175°C). Grease and flour a 9x5 inch loaf pan (or line with parchment).
 2. **Grate the zucchini** (no need to peel). Lightly squeeze out excess moisture using a clean towel or paper towels.
 3. **Mix dry ingredients** in a medium bowl: flour, baking powder, baking soda, salt, cinnamon, and nutmeg.
 4. **Mix wet ingredients** in a large bowl: whisk eggs, oil, sugar(s), and vanilla until smooth.
 5. **Stir in the grated zucchini** until well combined.
 6. **Add the dry ingredients** to the wet, stirring just until combined (do not overmix).
 7. **Fold in nuts or chocolate chips**, if using.
 8. **Pour into loaf pan** and smooth the top.
 9. **Bake for 50–60 minutes**, or until a toothpick inserted in the center comes out clean.
 10. Let cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.
-

Tips:

- For extra moisture, add ¼ cup unsweetened applesauce or crushed pineapple.
- Want muffins instead? Bake in muffin tins for 20–22 minutes at 350°F.