Zucchini Bread Recipe (VIDEO)

A moist and easy-to-make zucchini bread recipe, loaded with fresh zucchini. Zucchini Bread is perfectly sweet with a cozy hint of cinnamon.

Author: Natasha Kravchuk   **Servings:** 20 people (makes 2 loaves)   **Calories:** 237
Prep Time: 15 mins   **Cook Time:** 1 hr   **Resting Time:** 15 mins   **Total Time:** 1 hr 30 mins

Ingredients

- 3 cups all-purpose flour, or use gluten-free flour
- 1 1/2 tsp baking powder
- 1 tsp baking soda
- 1 tsp fine sea salt
- 2 tsp ground cinnamon
- 3 large eggs, room temperature
- 1 cup extra light olive oil, or canola or vegetable oil
- 1 1/2 cups granulated sugar
- 1 Tbsp vanilla extract
- 3 cups grated zucchini*, from 1 lb or 2 medium zucchini
- 1 cup chopped walnuts or pecans, optional

Instructions

1. Preheat the oven to 350°F. Butter two 8×4-inch metal loaf pans and line with parchment paper for easier lifting.

2. In a medium mixing bowl, whisk together flour, baking powder, baking soda, salt, and cinnamon.

3. In a separate large mixing bowl, add eggs, oil, sugar, and vanilla. Whisk until very well blended. Add the flour mixture to the wet ingredients and whisk until well combined and smooth.

4. Grate the zucchini using the large holes of a box grater. Add zucchini to the batter along with nuts (if using) and fold until well incorporated.

5. Pour the batter into your prepared pans and bake in a preheated oven at 350°F for 50-60 minutes or until a toothpick inserted into the center comes out clean. Cool in the pans for 10-15 minutes then transfer to a wire rack and cool completely to room temperature.

Notes

*Grate the zucchini using the large holes of a box grater and measure 3 cups. Do not squeeze or drain the zucchini and do not pack it into the measuring cup.
**Nutrition label does not include nuts or optional add-ins.