

Zucchini Bread

To celebrate on April 25 **National Zucchini Bread Day**.

Yield 1 loaf or 12 muffins

Prep time: 10 minutes Total time: 3 hours, includes cooling

Ingredients

- 1 and 1/2 cups (190g) all-purpose flour ([spoon & leveled](#))
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 teaspoons ground cinnamon
- 1/4 teaspoon ground nutmeg
- **optional:** 1 cup (180g) semi-sweet chocolate chips (or chopped nuts, raisins, etc)
- 1/2 cup (120ml) canola or vegetable oil¹
- 1/2 cup (100g) packed light or dark brown sugar
- 1/2 cup (100g) granulated sugar
- 1 large egg, at room temperature
- 2 teaspoons pure vanilla extract
- 1 cup grated zucchini (about 1 medium)*



Instructions

1. Preheat the oven to 350°F (177°C). Grease a 9x5 (or 8x4) inch loaf pan or use liners in a standard muffin pan.
2. Whisk the flour, baking powder, baking soda, salt, cinnamon, nutmeg, and chocolate chips together in a large bowl until thoroughly combined. Set aside. In a medium bowl, whisk the oil, brown sugar, granulated sugar, egg, vanilla, and zucchini together until combined. Pour the wet ingredients into the dry ingredients. Gently whisk until **just** combined; do not overmix. Batter will be semi-thick.
3. Spread the batter into prepared loaf pan. Bake for 45 - 55 minutes. (I like to loosely cover the bread with aluminum foil halfway through to prevent heavy browning on top.) Baking times vary so keep an eye on yours. The bread is done when a toothpick inserted in the center comes out **mostly** clean with zero raw batter. Remove the bread from the oven and set on a wire rack. Allow to cool completely before slicing.
4. Cover and store leftover bread at room temperature for up to 5 days.

Zucchini Bread Muffins: Grease a 12-count muffin pan or line with liners. Prepare batter in step 2. Spoon the batter evenly into each liner, filling each all the way to the top. Bake the muffins for 5 minutes at 425°F (218°C) then, keeping the muffins in the oven, reduce the oven temperature to 350°F (177°C). Bake for an additional 13-16 minutes or until a toothpick inserted in the center comes out clean. The total time these muffins take in the oven is about 18-21 minutes, give or take. Allow the muffins to cool for 5 minutes in the muffin pan, then transfer to a wire rack to continue cooling.

Make ahead tip: Make the bread ahead of time by freezing it. Bake it, cool it, wrap it up in aluminum foil and freeze the loaf as a whole. Allow to thaw overnight in the refrigerator and bring to room temperature before slicing and serving. Freezes well up to 3 months.