

Easy Homemade Zucchini Bread – Moist & Delicious

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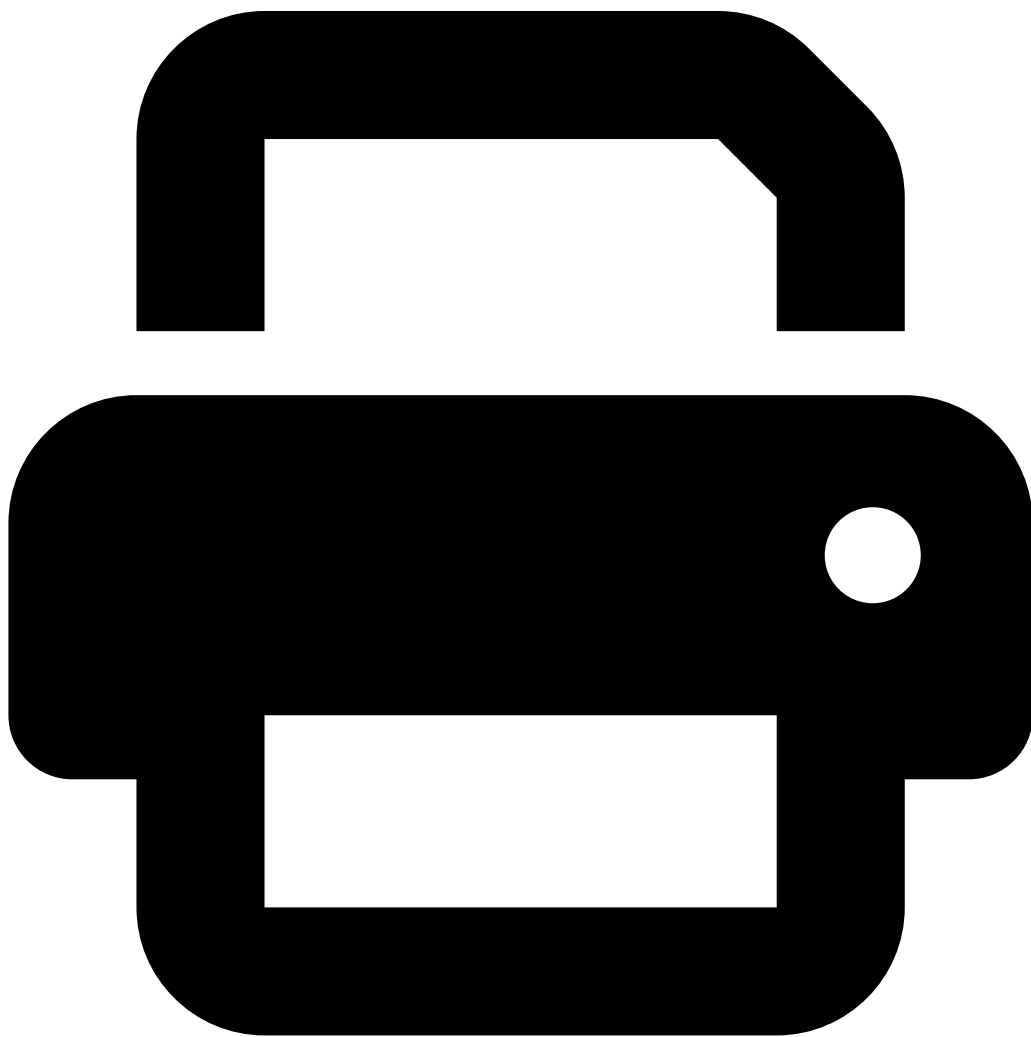
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There is something about September that makes me want to bake. The garden is still giving us plenty of zucchini, but the days are starting to feel a little different, and suddenly I'm craving the warm spices and cozy aromas of fall.

This **easy homemade zucchini bread** is one of those recipes I make when I have more zucchini than I know what to do with. It's simple, moist, lightly spiced with cinnamon and nutmeg, and comes together without any complicated steps. And if you have a garden overflowing with zucchini like I do, this is the perfect recipe to have on hand!

Why You'll Love This Zucchini Bread

- **Easy to make** with simple pantry ingredients.
- **Moist and tender** thanks to plenty of freshly shredded zucchini.
- Warmly spiced with **cinnamon and nutmeg**.

- A great way to use up an abundance of fresh zucchini.
- Perfect for breakfast, an afternoon snack, or a simple homemade dessert.
- It freezes beautifully, so you can enjoy it later.

My Tips for the Best Zucchini Bread

- **Don't overmix the batter.** Stir just until the flour disappears.
- Use freshly shredded zucchini for the best texture.
- Don't squeeze all of the moisture out of the zucchini.
- Check the bread toward the end of the baking time since oven temperatures can vary.
- Let the loaf cool before slicing. I know it's tempting to cut into it while it's warm, but allowing it to cool helps the bread set properly.

What to Serve With Zucchini Bread

A thick slice of zucchini bread is delicious all by itself, but I especially love it with a cup of coffee in the morning or tea in the afternoon.

For something extra special, serve it slightly warm with a little butter.

Frequently Asked Questions

Do I need to peel the zucchini?

No. There is no need to peel zucchini before shredding it. The skin is tender and adds color to the finished bread.

Should I squeeze the zucchini dry?

Not completely. Zucchini contains a lot of water, but that moisture helps create a tender loaf. If your zucchini is extremely watery, give it a gentle squeeze, but don't remove all of the moisture.

Can I freeze zucchini bread?

Yes! Zucchini bread freezes very well. Wrap the cooled loaf tightly or freeze individual slices for an easy grab-and-go breakfast or snack.

How do I know when zucchini bread is done?

Insert a toothpick into the center of the loaf. It should come out clean or with a few moist crumbs. If there is wet batter on the toothpick, continue baking and check again in a few minutes.

Have more zucchini from the garden?

Don't let it go to waste! Try some of my other easy, homemade recipes that make the most of fresh seasonal ingredients. Browse my [15 zucchini recipes you'll want to make](#).

If you're looking for something savory, my creamy zucchini pasta is another delicious way to use fresh zucchini. Or my zucchini lasagna with Bolognese sauce

Easy Homemade Zucchini Bread –

Moist & Delicious



This easy homemade zucchini bread is moist, tender, and warmly spiced with cinnamon and nutmeg. Made with freshly shredded zucchini, olive oil, and simple pantry ingredients, it's a delicious way to use up garden zucchini and makes the perfect breakfast, snack, or afternoon treat.

- 1 1/2 cups granulated sugar
- 1 cup light olive oil
- 3 large eggs
- 2 tsp. ground cinnamon
- 1 tsp ground nutmeg
- 1 Tbsp, vanilla
- 2 1/2 cups all purpose flour
- 2 tsp, baking soda
- 2 tsp. baking powder
- 3 cups shredded zucchini
- 1 cup chopped walnuts

1. Preheat oven to 350°F. Grease a standard loaf pan.
2. **Prepare the zucchini.** Shred the zucchini using the large holes of a box grater. Place the shredded zucchini on a clean paper towel and gently pat it dry to remove excess moisture. Do not squeeze it completely dry.
3. **Mix the wet ingredients.** In a large bowl, whisk together the sugar, light olive oil, and eggs. Add the vanilla, cinnamon, and nutmeg and mix well.

4. **Add the zucchini and walnuts.** Stir the shredded zucchini and **1 cup chopped walnuts** into the wet ingredients until evenly incorporated.
5. **Combine the dry ingredients.** In a separate bowl, whisk together the flour, baking soda, and baking powder.
6. **Make the batter.** Gradually add the dry ingredients to the zucchini mixture, stirring just until combined. Do not overmix.
7. **Bake.** Pour the batter into the prepared loaf pan and smooth the top. Bake for 45 -50 minutes, or until a toothpick inserted into the center comes out clean or with a few moist crumbs.
8. **Cool.** Let the bread cool in the pan for 10 minutes, then transfer it to a wire rack to cool completely before slicing.



Don't overmix the batter! Once you add the flour mixture, stir just until the ingredients are combined and you no longer see streaks of flour. Overmixing can develop the gluten and result in a dense, tough zucchini bread. A light hand will give you a softer, more tender loaf.

cake, Dessert

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