

Moist Apple Zucchini Bread: Easy Spiced Loaf Recipe

with the subtle, moisture-contributing goodness of



OVEN
350°F

TIME
2-3 min

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INGREDIENTS

- 1 cup granulated sugar
- 1 cup brown sugar, packed
- 4 large eggs
- $\frac{1}{2}$ cup canola oil
- 1 $\frac{1}{2}$ teaspoons vanilla extract
- 3 $\frac{1}{2}$ cups all-purpose flour
- 1 $\frac{1}{2}$ teaspoons baking soda
- 1 teaspoon salt
- 3 teaspoons cinnamon
- $\frac{1}{2}$ teaspoon nutmeg
- 2 heaping cups shredded zucchini (about 2 medium zucchini)
- 1 $\frac{1}{2}$ cups finely diced apple (about 1-2 medium apples)

DIRECTIONS

1. Let's get this delicious : Apple Zucchini Bread baking!
2. Preheat : Oven & Prep Pans: Preheat your oven to 350°F (175°C). Generously grease two standard loaf pans (8.5x4.5-inch or 9x5-inch). You can also line them with parchment paper, leaving an overhang for easy removal.
3. Mix : Wet Ingredients: In a large mixing bowl, combine the 1 cup granulated sugar, 1 cup packed brown sugar, 4 large eggs, $\frac{1}{2}$ cup canola oil, and 1 $\frac{1}{2}$ teaspoons vanilla extract. Whisk the mixture vigorously until it becomes light, airy, and well combined, about 2-3 minutes.
4. Sift : Dry Ingredients: In a separate smaller bowl, sift together the 3 $\frac{1}{2}$ cups all-purpose flour, 1 $\frac{1}{2}$ teaspoons baking soda, 1 teaspoon salt, 3 teaspoons cinnamon, and $\frac{1}{2}$ teaspoon nutmeg. Whisk to ensure they are thoroughly combined.
5. Combine : Ingredients: Gradually add the sifted dry ingredients to the wet ingredients mixture, mixing with a wooden spoon or a rubber spatula until just combined. Be careful not to overmix; a few small lumps are okay.
6. Add : Zucchini and Apple: Gently fold in the 2 heaping cups shredded zucchini and 1 $\frac{1}{2}$ cups finely diced apple until they are evenly distributed throughout the batter. Avoid overmixing once these are added.
7. Bake: Divide the batter evenly between the two prepared loaf pans. Place the loaf pans in the preheated oven. Bake for 35 minutes. At this point, carefully remove the loaves from the oven and loosely cover the tops with aluminum foil (this prevents the

tops from browning too much before the inside is fully cooked). Return the loaves to the oven and continue baking for another 20-25 minutes, or until a toothpick inserted into the center of a loaf comes out clean (or with a few moist crumbs, but no wet batter). Total baking time will be 55-60 minutes.

8. **Cool:** Once done, remove the loaves from the oven and let them cool in their pans for about 10 minutes on a wire rack. Then, carefully transfer the loaves directly to the wire rack to cool completely before slicing.
9. **Enjoy** this delicious and moist : Apple Zucchini Bread!

SWAPS & NOTES

Zucchini: Use medium-sized zucchini.
No need to peel, but do shred it well.

Avoid squeezing out liquid from the zucchini, as its moisture contributes to the bread's tenderness.

Apples: Use firm, crisp apples that hold their shape well, such as Honeycrisp, Fuji, Gala, or Granny Smith.

TIPS FOR SUCCESS

Don't Squeeze Zucchini: Unlike some recipes, do not squeeze out the moisture from the shredded zucchini. This moisture is crucial for the bread's incredible tenderness.

Very Ripe Apples (Optional): While any apple works, slightly softer, sweeter apples can blend more seamlessly.

Avoid Overmixing: Overmixing develops gluten in the flour, which can lead to a tough, dry bread.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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