

## Apple Zucchini Bread: A Moist and Flavorful Fall Treat

Here's what you'll need to create this moist and flavorful Apple Zucchini Bread:



**TIME**  
**2-3 min**

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**ChefManiac**

### INGREDIENTS

- 1 cup granulated sugar
- 1 cup packed light brown sugar
- 4 large eggs
- $\frac{1}{2}$  cup canola oil (or other neutral-flavored vegetable oil)
- 1  $\frac{1}{2}$  teaspoons vanilla extract
- 3  $\frac{3}{4}$  cups all-purpose flour
- 1  $\frac{1}{2}$  teaspoons baking soda
- 1 teaspoon salt
- 3 teaspoons ground cinnamon
- $\frac{1}{2}$  teaspoon ground nutmeg
- 2 heaping cups shredded zucchini (about 2 medium zucchinis, lightly squeezed of excess water)
- 1  $\frac{1}{2}$  cups finely diced apple (peeled or unpeeled, about 2 medium apples)

### DIRECTIONS

1. Preheat : Oven and Prepare Pans:
2. Preheat your oven to 350°F (175°C).
3. Grease two standard (8x4-inch or 9x5-inch) loaf pans thoroughly. You can also lightly flour them or use a baking spray with flour to ensure the bread doesn't stick.
4. Mix : Wet Ingredients:
5. 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.
6. Using a whisk or an electric mixer, whisk the mixture vigorously for 2-3 minutes until it becomes light, airy, and well combined. The sugars should be mostly dissolved.
7. Sift : Dry Ingredients:
8. In a separate, smaller bowl, sift together the 3  $\frac{3}{4}$  cups all-purpose flour, 1  $\frac{1}{2}$  teaspoons baking soda, 1 teaspoon salt, 3 teaspoons ground cinnamon, and  $\frac{1}{2}$  teaspoon ground nutmeg. Sifting ensures there are no lumps and helps distribute the leavening agents evenly.
9. Combine : Wet and Dry Ingredients:
10. Gradually add the sifted dry ingredients to the wet mixture in the large bowl. Add about a third of the dry ingredients at a time, mixing on low speed or by hand with a spatula until just combined after each addition.
11. Continue until all the dry ingredients are incorporated. Do not overmix; mix only until no streaks of dry flour remain. Overmixing can develop gluten, leading to a tough bread.

12. Add : Zucchini and Apple:
13. Gently fold in the 2 heaping cups of shredded zucchini and 1 ½ cups of finely diced apple into the batter. Use a spatula to incorporate them until they are evenly distributed throughout the mixture. Again, avoid overmixing.
14. Bake the : Loaves:
15. Divide the batter evenly between the two prepared loaf pans. Use a spatula to spread the batter smoothly in each pan.
16. Place the loaf pans in the preheated oven.
17. Bake for 35 minutes.
18. After 35 minutes, carefully remove the pans from the oven. Gently cover the tops of the loaves loosely with aluminum foil. This prevents the tops from browning too quickly while the inside finishes baking.
19. Return the covered loaves to the oven and continue baking for another 20-25 minutes, or until a wooden toothpick inserted into the center of a loaf comes out clean (without wet batter clinging to it).
20. Cool the : Bread:
21. Once done, remove the loaf pans from the oven.
22. Let the loaves cool in their pans on a wire rack for about 10 minutes. This allows them to firm up slightly before removal.
23. After 10 minutes, carefully invert the loaves onto the wire rack. Gently remove the pans and let the loaves cool completely on the wire rack before slicing. Cooling completely ensures the texture sets and prevents crumbling when sliced.

## SWAPS & NOTES

**Sugars:** The combination of granulated and brown sugar provides both sweetness and moisture.

You can adjust the ratio slightly if you prefer more or less brown sugar flavor.

**Oil:** Canola oil is a good neutral choice.

Vegetable oil or even melted coconut oil (if you like the subtle flavor) can also be used.

## TIPS FOR SUCCESS

**Measure Flour Correctly:** Spoon flour into your measuring cup and level it off with a straight edge.

Don't scoop directly from the bag, as this can pack the flour and lead to too much flour.

Don't Overmix: This is crucial for quick breads.

Mix until just combined to keep the bread tender and moist.

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

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