

Spiced Apple Zucchini Bread

Cook: 55-65 minutes

A supremely moist quick bread brimming with warm cinnamon, allspice, ginger, and nutmeg, studded with tender apple bites and zucchini for lush, late-summer-to-fall comfort in every slice.

Ingredients

- 1 3/4 cups (219 g) all-purpose flour (spooned and leveled)
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 1/2 tsp ground cinnamon
- 1/8 tsp ground cinnamon (for tossing apples)
- 1/2 tsp ground allspice
- 1/4 tsp ground ginger
- 1/4 tsp ground nutmeg
- 1/2 cup (120 ml) vegetable oil or avocado oil or melted coconut oil
- 1/2 cup (120 g) unsweetened applesauce (at room temperature)
- 1/2 cup (100 g) granulated sugar
- 1 Tbsp granulated sugar (for tossing apples)
- 1/3 cup (67 g) brown sugar (packed, light or dark)
- 2 large eggs (at room temperature)
- 1 tsp pure vanilla extract
- 1 1/4 cups (150 g) zucchini (shredded; do not blot)
- 1 heaping cup (125 g) apple (peeled and chopped)
- as needed coarse sparkling sugar (optional, for topping)

Instructions

1. Preheat oven to 350°F (177°C). Grease a 9×5-inch loaf pan with nonstick spray.
2. In a large bowl, whisk together the flour, baking powder, baking soda, salt, 1 1/2 teaspoons cinnamon, allspice, ginger, and nutmeg. Set aside.
3. In a medium bowl, whisk together the oil, applesauce, 1/2 cup granulated sugar, brown sugar, eggs, and vanilla until combined.
4. Pour the wet ingredients into the dry ingredients, add the shredded zucchini, and gently stir until just combined; do not overmix.

5. Toss the chopped apples with 1 tablespoon granulated sugar and 1/8 teaspoon cinnamon, then fold into the batter.
6. Spread the batter evenly into the prepared loaf pan. If desired, sprinkle the top with coarse sparkling sugar.
7. Bake for 55–65 minutes. After 30 minutes, loosely tent the pan with aluminum foil to prevent over-browning. The bread is done when a toothpick inserted in the center comes out clean or with a few moist crumbs.
8. Place the pan on a cooling rack and cool for 1 hour. Then remove the bread from the pan and cool completely on the rack for the neatest slices.
9. Store covered at room temperature up to 5 days or in the refrigerator up to 1 week. Bread can be tightly wrapped and frozen for up to 3 months.

Tags: Quick Bread, Fall, Breakfast, Apple, Zucchini, Dairy Free

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