

Foodnity Recipes

Huckleberry Zucchini Bread Recipe

20 min Prep time	**45 min** Cook time	**1 h 5 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 ½ cups fresh huckleberries
- [ ] 1 cup grated zucchini, well-drained
- [ ] 2 cups all-purpose flour
- [ ] ½ cup honey
- [ ] ¼ cup melted butter
- [ ] 2 large eggs, room temperature
- [ ] ½ cup milk
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp baking powder
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] Zest of one lemon

Optional Add-In

- [ ] ¼ cup chopped walnuts or pecans

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9×5-inch loaf pan and line with parchment.
2. In a large bowl whisk together flour, baking powder, baking soda, and salt; set aside.
3. In another bowl combine melted butter, honey, milk, eggs, vanilla, and lemon zest; mix until smooth.
4. Fold the wet mixture into the dry ingredients just until combined; the batter will be slightly lumpy.
5. Gently fold in the grated zucchini and huckleberries, being careful not to crush the berries.
6. Pour the batter into the prepared loaf pan, smooth the top, and scatter a few extra berries on the surface.
7. Bake for 45-50 minutes, or until a toothpick inserted in the center comes out clean. If the top browns too fast, tent with foil.
8. Allow the bread to cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.

Nutrition per serving

210 kcal	4 g	30 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you love huckleberry rolls, this bread offers a similar bright flavor in a wholesome loaf.
- For a quick comparison, check out my banana bread recipe – the technique is almost identical, just swap fruit.
- Serve with a spoonful of huckleberry jam for extra indulgence.