

Carrot Apple Zucchini Bread

Prep time

10 mins

Cook time

55 mins

Total time

1 hour 5 mins

This Carrot Apple Zucchini Bread recipe is incredibly moist and flavorful! Vibrant colors from the carrot, apple, and zucchini makes this quick bread irresistible! Sure to be a new favorite!

Serves: 24 servings

Ingredients

- 1 cup unsalted butter, melted
- 2 cups granulated sugar
- 3 eggs, room temperature
- ¼ cup fresh orange juice
- 1 tbs vanilla extract
- 3¼ cups all-purpose flour
- ½ tsp salt
- 2½ tsp baking powder
- ¾ tsp baking soda
- 1 tbs cinnamon
- pinch of ground cloves
- pinch of ground nutmeg
- 2 cups shredded carrots
- 1 cup shredded zucchini
- 1 cup diced, peeled apple (Granny Smith, Fuji, whatever you have on hand)
- ½ cup pecans, chopped

Cream Cheese Glaze/Frosting

- ½ cup cream cheese, softened
- ¼ cup butter, softened
- 2 - 3 cups powdered sugar
- 1-3 tbs orange juice as needed

Instructions

1. Preheat the oven to 350 degrees.
2. Grease and flour [two 8x4 inch loaf pans](#). Line with parchment paper and set aside. (I use the [baking spray with flour in it.](#))
3. Place zucchini in a large kitchen towel. Bring up the four corners and twist. Squeeze the towel to extract all the liquid from the zucchini, or as much as you can. Set aside.
4. In a large bowl, whisk together flour, salt, baking powder, baking soda, cinnamon, cloves, and nutmeg together. Set aside.
5. In a separate large bowl, whisk together the butter and sugar.
6. Add eggs, orange juice, and vanilla and whisk until combined.
7. Fold dry ingredients into wet ingredients along with the shredded carrots, shredded zucchini, apples, and pecans.
8. Pour into prepared pans.
9. Bake until golden brown, 55 to 60 minutes, or until loaves spring back when gently pressed with fingers.
10. Let cool completely before icing.

Cream Cheese Glaze/Frosting

1. Cream together cream cheese and butter with a hand mixer.
2. Add in 2 cups of powdered sugar and continue mixing. Drizzle in orange juice until desired consistency is achieved.
3. Frost bread and enjoy!

Notes

The carrots and zucchini in this recipe are interchangeable. Feel free to use less or more of each. You just want three cups total.