

Pumpkin Zucchini Bread

A close-up photograph of a rectangular loaf of pumpkin zucchini bread in a dark metal baking pan. The bread has a golden-brown, slightly cracked top. The background is blurred, showing a blue cloth. Two white horizontal lines are positioned above and below the main title text.

**PUMPKIN
ZUCCHINI
BREAD**

LIVE WELL UTAH

This month we'll be sharing some of our favorite pumpkin recipes. Today we have pumpkin zucchini bread. This delicious quick bread will fill your home with a wonderful aroma, and is a great way to sneak in a few extra servings of vegetables.

Ingredients

- 3 eggs, lightly beaten
- 1 1/2 cups sugar
- 1 cup canned pumpkin
- 1/2 cup butter, melted
- 1/2 cup plain Greek yogurt
- 1 tablespoon vanilla extract
- 1 cup whole wheat flour
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 1/2 teaspoons pumpkin pie spice
- 1 cup shredded zucchini
- 1 cup chopped walnuts (optional)
- 1 cup semisweet chocolate chips (optional)

Directions

In a large bowl, whisk together eggs and sugar. Add pumpkin, butter, yogurt and vanilla. Combine dry ingredients in a separate bowl; gradually add to pumpkin mixture and stir until just combined (batter will be lumpy). Stir in zucchini, nuts and chocolate chips. Pour into two greased and floured 9-in. x

5-in. loaf pans. Bake at 350° for 45-50 minutes or until breads test done. Cool in pans 10 minutes. Remove to a wire rack.

Recipe adapted from [Taste of Home](#).