

Avocado Bread

Moist avocado bread recipe with creamy texture and subtle flavor. Easy homemade quick bread perfect for breakfast or snacking. Ready in 75 minutes!

15 min

PREP

1h

COOK

1h 15min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Avocado Bread

Ingredients

- 2 avocado
- 2 egg
- 1 cup unsalted butter
- 1 cup buttermilk
- 2 cup flour
- 3 cup granulated sugar
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt

Instructions

- 1 Prepare for baking**

Preheat oven to 350°F (175°C). Grease a 9x5-inch loaf pan with butter or cooking spray and set aside.
- 2** Cut 2 ripe avocados in half, remove pits, and scoop flesh into a large mixing bowl. Mash with a fork until smooth with only small lumps remaining.
- 3 Mix wet ingredients**

Add 2 eggs, 1 cup melted butter, and 1 cup buttermilk to the mashed avocados. Whisk until completely smooth and well combined.
- 4** In a separate bowl, whisk together 3 cups all-purpose flour, 2 cups sugar, 1 teaspoon salt, 1 teaspoon baking powder, and 1 teaspoon baking soda until evenly distributed.
- 5 Combine and bake**

Add the dry ingredients to the wet ingredients and gently stir with a wooden spoon until just combined - don't overmix or the bread will be tough.
- 6** Pour batter into the prepared loaf pan and spread evenly with a spatula, smoothing the top.
- 7** Bake for 50-60 minutes until the top is golden brown and a toothpick inserted in the center comes out with just a few moist crumbs attached.
- 8** Cool in the pan for 10 minutes, then turn out onto a wire rack and cool completely before slicing, about 2 hours.

Tips

Choose avocados that yield slightly to gentle pressure but aren't mushy—they should mash easily without being overripe or brown inside.

Bring all refrigerated ingredients to room temperature 30 minutes before mixing to ensure smooth batter consistency and even baking.

Mix wet and dry ingredients until just combined—overmixing develops gluten and creates a tough, dense texture.

Test doneness with a toothpick inserted into the center—it should come out with just a few moist crumbs attached, not wet batter.

Cool the bread in the pan for exactly 10 minutes before turning out to prevent sticking while ensuring the structure sets properly.

Wrap completely cooled bread tightly in plastic wrap to maintain moisture—properly stored bread stays fresh for up to one week.

Slice with a sharp serrated knife using a gentle sawing motion to prevent the tender crumb from tearing or compressing.