

Zucchini Cheddar Bread

From – *food.com*

3 cups flour
5 tsp baking powder
1 tsp salt
½ tsp baking soda
1 cup coarsely shredded zucchini
¾ cup shredded sharp cheddar cheese
¼ cup chopped scallions
3 Tbsp chopped fresh parsley
1 Tbsp snipped fresh dill
2 large eggs
1 cup buttermilk
4 Tbsp melted unsalted butter or vegetable oil

- Preheat oven to 350F
- Grease a 9x5inch (8 cup) loaf pan.
- In a large bowl whisk together flour, baking powder, salt, and baking soda
- Add zucchini, cheese, scallions, parsley, and dill; toss to separate and coat with flour.
- In a small bowl whisk together eggs, buttermilk, and butter or oil.
- Add wet ingredients to flour mixture with a few light strokes, just until the dry ingredients are moistened. Do not over mix; the batter should not be smooth.
- Bake until a toothpick inserted in the center comes out clean, 55-60 minutes.
- Let cool in the pan on a rack for 5 - 10 minutes before unmolding to cool completely on the rack.



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