



Herbed Zucchini Cheese Bread

This savory recipe makes a distinctive change from sweet zucchini bread and uses harvest from your herb garden, too.

Bake up this savory bread and spread slices with softened goat cheese for an appetizer or serve as an accompaniment to a main-dish soup or salad.

Ingredients

- 2 cups all-purpose flour
- 2 tsp. baking powder
- ½ tsp. baking soda
- ¾ tsp. salt
- ¼ tsp. freshly ground black pepper
- 1/8 tsp. cayenne pepper
- 2 T. your favorite fresh herbs, chopped, such as dill and parsley, or rosemary, basil, and oregano
- 2 T. green onions or shallots, finely chopped
- 1 cup sharp cheddar cheese, grated
- 2 eggs
- ¼ cup olive oil
- ½ cup milk
- 1 cup zucchini, shredded

Preparation

Combine dry ingredients, herbs, green onions or shallots and cheese; stir to mix well. In a separate bowl, beat eggs lightly; add oil and milk, and mix well. Stir in zucchini. Add liquid ingredients with zucchini to flour mixture and stir just until all ingredients are moistened; do not overmix. Pour into a greased and floured 8- by 4-inch loaf pan, and smooth top of batter. Bake at 350 degrees F for 40 to 45 minutes or until a toothpick inserted in the center comes out clean. Let loaf stand for 15 minutes, then turn out onto a wire rack and cool completely.

More bread recipes