



Zucchini Cheddar Bread

This savory quick bread recipe from Terri McCarty of Hamilton, Ohio, took home a Blue Ribbon at the 2019 Ohio State Fair.

Ingredients:

- 3 cups all-purpose flour
- 4 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. warm melted unsalted butter

Instructions:

Preheat oven to 350° F. Position the rack in the center of the oven. Grease a 9" x 5" loaf pan.

Whisk together the flour, baking powder, salt and baking soda.

Add and toss to separate and coat the flour with zucchini, cheddar cheese, scallions, parsley, dill.

Whisk together in another bowl the eggs, buttermilk and melted butter.

Add this to the flour mixture and mix until the dry ingredients are moist. Do not over mix and the batter should not be smooth.

Cook for 55-60 minutes or until the center comes out clean with a toothpick. Let cool for 5-10 minutes before unfolding and letting cool completely on the rack.

