

## SAVORY ZUCCHINI CHEDDAR BREAD

### INGREDIENTS

3 cups all-purpose flour  
4 teaspoons baking powder  
1 teaspoon salt  
1/2 teaspoon baking soda  
1/2 teaspoon cayenne (optional)  
1 cup zucchini, coarsely shredded  
3/4 cup sharp cheddar cheese, grated  
1/4 cup chopped scallions, mostly white bits  
3 tablespoons fresh parsley, chopped  
1 tablespoon fresh dill, chopped  
2 large eggs  
1 cup buttermilk  
4 tablespoons (1/2 stick) butter, melted and cooled slightly  
1 teaspoon paprika (optional)

### DIRECTIONS

Preheat the oven to 350 F. Grease a 9 x 5-inch loaf pan.

In a large bowl, whisk together flour, baking powder, baking soda, salt and cayenne (if using). Add shredded zucchini, scallions, dill, parsley and grated cheese. Toss to separate and coat with flour.

In another bowl, whisk together eggs, buttermilk and melted butter. Add to the flour mixture and mix with a few light strokes just until the dry ingredients are moistened. Do not over mix; the batter should not be smooth. Sprinkle paprika, if using, over the loaf before inserting in the oven.

Bake until a toothpick inserted in the center comes out clean, 55 to 60 minutes. Let cool in the pan on a rack for 5 to 10 minutes before removing from the pan and setting to cool completely on the rack.