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Olive on Tap Savory Olive Oil Zucchini Cheddar Quick Bread

Make this to go with soups, salads or toast it up for a delicious breakfast!

INGREDIENTS: 1 1/2 cups zucchini, grated * 2 cups all purpose white flour * 2 teaspoons baking powder * 1/2 teaspoons baking soda * 1/2 teaspoon salt * 1 cup milk Butter Milk ^ 1 egg
2 1/2 tablespoons **Olive on Tap Shallot Olive Oil** * 1 1/2 cups grated sharp cheddar * 2 green onions, chopped

Preheat oven to 350 degrees and spray a 9 x 5 bread pan with non stick spray. Wrap grated zucchini in a paper towel & squeeze until some of the liquid releases. You don't need to completely dry it out. Just a tablespoon of liquid or so. In a large bowl, combine flour, baking powder, baking soda & salt. In a small bowl, combine milk, shallot olive oil & egg. Add milk mixture to dry mixture being careful not to over mix. (over mixing will make for a low rising bread). Add grated zucchini, cheese & onions. Mixing lightly until just combined. Pour batter into prepared pan & bake at 350 degrees for one hour. If toothpick inserted comes out clean, bread is done! Cool for 10 minutes in the pan. Remove carefully & cool on wire rack.

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