Cheddar Zucchini Bread

"This Cheddar zucchini bread is a great way to use extra zucchini in the summer months. It tastes a bit like a cheesy biscuit with a crisp crust and a moist interior."

Prep Time: 15 mins
Cook Time: 1 hr
Total Time: 1 hr 30 mins
Yields: 10 servings

Ingredients
- 1 medium zucchini
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup buttermilk
- 2 large eggs
- 1/4 cup butter, melted
- 1 cup shredded Cheddar cheese
- 1 Tablespoon finely chopped green onions
- 1 Tablespoon chopped fresh chives

Directions
- Gather all ingredients. Preheat the oven to 350 degrees F. Coat 9x5-inch loaf pan with cooking spray.
- Coarsely shred zucchini. Wrap shredded zucchini in a clean kitchen towel or cheesecloth. Squeeze well and discard excess liquid. Set aside.
- Whisk together flour, baking powder and salt in a large bowl.
- Whisk together buttermilk and egg in a bowl. Stir in melted butter.
- Stir buttermilk mixture into dry ingredients, being careful not to overmix.
- Fold in shredded zucchini, cheese, green onions and chives until combined (batter will be thick).
- Spread batter evenly into the prepared pan.
- Bake in the preheated oven until golden brown and a toothpick inserted into the center comes out clean, 55 to 60 minutes. Allow bread to cool in the pan for 15 minutes.
- Remove from pan and cool completely on a wire rack.

https://www.allrecipes.com/cheddar-zucchini-bread-recipe-11761963