

Zucchini Bread Recipes

Zucchini Cheddar Cheese & Chive Buttermilk Quick Bread

20 min Prep time	**55 min** Cook time	**1 h 15 min** Total time
10 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Bread

- [ ] 1 1/2 cups all-purpose flour
- [ ] 1 teaspoon baking powder
- [ ] 1/2 teaspoon baking soda
- [ ] 1/2 teaspoon salt
- [ ] 1/4 teaspoon black pepper
- [ ] 2 large eggs, lightly beaten
- [ ] 1/2 cup buttermilk
- [ ] 1/4 cup unsalted butter, melted and cooled
- [ ] 1 1/2 cups shredded zucchini (about 1 medium), squeezed very dry
- [ ] 1 1/4 cups sharp cheddar cheese, shredded
- [ ] 1/4 cup fresh chives, finely chopped

Instructions

1. Let's begin by getting everything in its right place. First, gently preheat your oven to 350°F (175°C). There’s something so calming about that soft hum. Prepare a 9x5 inch loaf pan by greasing and flouring it, or lining it with parchment paper for easy removal later. In a large bowl, whisk together the flour, baking powder, baking soda, salt, and black pepper. I love seeing the little dark flecks of pepper against the white flour. It feels like setting an intention for the savory goodness to come.

2. Now for the heart of the bread. Grate your zucchini and place it in a colander in the sink. Sprinkle it with a bit of salt and let it sit for about 10 minutes. This little trick helps draw out all that extra water. Afterwards, gather the shredded zucchini in a clean kitchen towel or a few paper towels and squeeze, squeeze, squeeze! You'll be amazed at how much liquid comes out. This step is the secret to a perfect, non-soggy loaf. It ensures the bread has that tender, cake-like crumb we're aiming for.

3. In a separate medium bowl, it’s time to bring the wet ingredients together. Whisk the eggs until they’re just a little frothy, then slowly pour in the tangy buttermilk and the slightly cooled melted butter. Whisk until it’s all smooth and homogenous. Now, pour this lovely liquid mixture into the bowl with your dry ingredients. Using a spatula, fold everything together just until you no longer see dry streaks of flour. Remember, a few lumps are okay—they’re a sign you haven’t over-mixed.

4. Time for the best part! Gently fold in your squeezed-dry zucchini, most of the shredded cheddar (save a little for the top!), and the bright, fresh chives. The batter will be wonderfully thick and full of color. Scrape the batter into your prepared loaf pan and smooth the top. Sprinkle the remaining cheddar cheese over the surface. Bake for 50-60 minutes, or until a skewer inserted into the center comes out clean. The kitchen will smell absolutely divine. Let it cool in the pan for 15 minutes before transferring to a wire rack. It’s a true test of patience, but so worth it for the perfect slice.

Nutrition per serving

185 kcal	7 g	17 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- Don't skip squeezing the zucchini! I know it seems like an extra step, but it is the most critical part of this recipe. It's the difference between a perfectly moist loaf and a heavy, damp one. Trust me on this.
- Feel free to toast slices of this bread under the broiler for a minute or two. It makes the cheese extra melty and the edges crispy. It’s fantastic with a morning egg or as a crouton for soup.
- The bread's flavor deepens and improves overnight. If you can resist, let it cool completely and wrap it up for the next day. The flavors of the cheese and chives will have time to meld and become even more delicious.