

Onion-Zucchini Bread

From – *Country Wisdom & Know-How*

3 cups unbleached flour
2 Tbsp sugar
½ cup grated Parmesan cheese
4 tsp baking powder
½ tsp baking soda
1 tsp salt
¾ cup onion, chopped
1/3 cup butter, melted
1 cup buttermilk
2 eggs
¾ cup grated zucchini

- In a large bowl, combine the flour, sugar, cheese, baking powder, baking soda and salt.
- In another bowl, combine the onions, butter, buttermilk, eggs and zucchini.
- Stir the wet ingredients into the dry ingredients just enough to moisten.
- Spoon the batter into 2 greased loaf pans and bake at 350 degrees until a tester comes out clean.
- Cool in the pans for 10 minutes and then remove to a rack to cool completely.



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