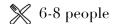
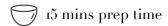


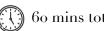
## MADE SIMPLE

# French Cheesy Zucchini Bread

# Pain de courgettes au fromage







60 mins total time

### 🚮 Easy

#### **INGREDIENTS**

#### Bowl 1

- 3 eggs
- 120 mL of milk
- 2 tablespoons olive oil

#### Bowl 2

- 1 ¼ cup (150 g) white flour
- 2 ½ tsp (1 sachet) baking powder
- small handful of chopped fresh basil or 1 tbsp dried basil
- ½ tsp curry or cumin
- salt and pepper

#### Other

- ı small grated **zucchini**
- 1 ½ cups (180 g) cut/cubed goat cheese (or your favorite cheese)
- 1-2 chopped green **onion** or ½ yellow onion
- optional: pumpkin seeds



#### DIRECTIONS

- 1. Preheat the oven to 350 °F (180 °C).
- 2. Mix the ingredients of Bowl 1 together with an electric mixer.
- 3. Mix the ingredients of Bowl 2 together with a whisk.
- 4. Slowly add Bowl I (dry ingredients) to Bowl 2 while mixing on low with a mixer.
- 5. Zucchini prep: After shredding your zucchini, the moisture needs to be removed. Take a small fist worth of zucchini and squeeze it tightly so all the juice is removed. Repeat this with the rest of the zucchini. This step prevents a soggy cake.
- 6. Leaving a little zucchini and cheese for the deco later, add the zucchini, cheese, and onion to the mixture by gently folding it in.
- 7. Place the mixture in a well-greased bread pan or muffin tin, and top it with the remaining zucchini and cheese. Add some pumpkin seeds and basil on top for some added beauty.
- 8. Bake for 45-50 mins or until a knife comes out clean. Check at 30 minutes and if the top is browning too quickly place parchment paper over the top.
- Once finished cooking, remove the bread from the oven and let cool for 45 minutes before removing it from the mold.
- 10. Serve warm or cold and enjoy next to a salad.
- 11. This zucchini bread refrigerates well for 5 days or you can put it in the freezer.

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