



## Zucchini Buttermilk Cornbread

I love cornbread...and I have a whole lot of zucchini in the garden, so this recipe that I came across in Bon Appetit certainly was right up my alley...hope it's something that you will enjoy as much as we do...great for breakfast!

Makes 1 Loaf

1/2 cup unsalted butter  
2 large eggs, lightly beaten  
1/2 cup buttermilk  
1 large zucchini (about 10 oz.)  
1 cup unbleached flour  
1/2 cup whole wheat flour  
1/2 cup sugar  
1 tsp. baking powder  
3/4 tsp. fine sea salt  
1/2 tsp. baking soda  
3/4 cup medium-grind cornmeal (preferably organic)

Set the oven rack in the middle of the oven & preheat oven to 350 F. Either spray with non-stick cooking spray or grease a 9 x 5 x 3" loaf pan with butter.

Melt the 1/2 cup of butter in a small saucepan over medium-high heat. Continue cooking until butter solids at bottom of pan turn golden brown, about 3 minutes. Scrape the butter into a medium bowl. Set aside & let cool. Whisk in eggs & buttermilk.

Trim zucchini ends. Thinly slice five (1/8") rounds from 1 end of zucchini & reserve for garnish. Coarsely grate remaining zucchini. Add to the bowl with butter mixture & stir until well blended.

While the butter is cooling, sift both flours, sugar, baking powder, salt & baking soda into a large bowl. Whisk in cornmeal. Add zucchini mixture; fold just to blend (mixture will be very thick). Transfer batter to prepared pan & smooth top. Place reserved zucchini slices atop batter down the centre in a single layer.

Bake bread until golden & a tester inserted into the centre comes out clean, 55 – 65 minutes (check at 45 minutes). Let cool in the pan for 10 minutes. Remove from the pan; let cool completely on a wire rack.

***NB: Can be made one day ahead. Store airtight at room temperature.***

Phyllis





