**Savoury Zucchini Quick Bread with Cheese and Jalapeños**

**Ingredients**

* 3 cups zucchini grated
* 4 cups plain flour
* 4 teaspoons baking powder
* 1 teaspoon baking soda
* 1 teaspoon salt
* 2 cup milk
* 4 eggs
* 6 tablespoons butter, melted and allowed to cool
* 3 cups tasty cheese, grated
* 4 small jalapeño chillies finely diced

**Instructions**

* Preheat the oven to 180oC and line 3 muffin tins with softened butter and a little flour (make 30 breads).
* Place grated zucchini in a clean blue cloth over a strainer and let it sit while you grate cheese and prepare the other ingredients. Then squeeze some of the liquid out of the zucchini – it doesn’t have to be totally dry, but try to get as much out as you can.
* In a large bowl, combine flour, baking powder, baking soda, and salt.
* In a small bowl, combine milk, cooled melted butter and egg.
* Add the wet ingredients to the dry ingredients but do not overmix – the batter will get mixed more when you add the cheese and zucchini. The batter will be thick.
* Add grated zucchini, cheese, and diced peppers. Gently fold the batter until it is combined. It will be pretty thick and sticky.
* Pour batter into prepared pan or cupcake cases.
* Bake at 180oC, 35 minutes for muffins.
* Check for doneness by inserting a toothpick into the bread. If it comes out clean, it is done! The bread will be golden brown on top. Allow the bread to cool for 10 minutes in the pan before removing it to finish cooling on a wire rack.