

Zucchini, corn and cheddar loaf

Adapted from Donna Hay, Kids magazine

INGREDIENTS

2 ½ cups self-raising flour

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1 ½ cups grated cheddar cheese

1 cup grated zucchini

1 cup sweet corn kernels

½ cup fresh herbs, chopped (I used parsley, chives and basil)

2/3 cup vegetable oil

1 cup of milk

2 eggs

Sea salt and cracked pepper

Cheddar and corn chutney, to serve.

Method

Preheat oven to 180°C (350 F). Place the flour, grated cheese, zucchini, sweet corn and herbs in a bowl and mix to combine. Place the oil, milk, eggs, salt & pepper in a separate bowl or jug and whisk to combine. Pour the wet ingredients into the dry and stir until well combined. Pour into a lightly greased 8cm x 22cm (1.75 litre capacity) loaf tin lined with non-stick baking paper. Bake for 55-60 minutes or until cooked and golden. Serve with the cheese slices and chutney.

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