

I know, right? Why is savory zucchini bread not a thing? Well, after you've tried this recipe, it will be a thing in your house. It is simply incredible.

Here's what you'll need:

- 2 cups flour
- 2 Tablespoons sugar
- 1 ½ teaspoons baking powder
- ½ teaspoon baking soda
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 egg
- 1 cup buttermilk
- ¼ cup cold butter
- 1 cup grated parmesan or Italian blend
- 1 Tablespoon dried chives
- 1 Tablespoon dried parsley
- 1 small/medium zucchini

Prep stuff first. Preheat your oven to 350° and butter a 9x5 loaf pan and set it aside.

Grate your zucchini. I like to just use a box grater for this. It's just not worth washing the 84 parts of the food processor.

Measure the first six ingredients into a mixing bowl and stir them together.

Cut your cold butter into chunks and add them to the bowl.

Mix on medium-low speed until the mixture resembles wet sand. I think it probably took something like 2 minutes.

Add the dried herbs and cheese. My grocery store has a freshly grated 3 cheese blend, which I love. It's a combination of parmigiano reggiano, romano, and asiago cheeses. If you can get your hands on something like that (make sure it's freshly grated and not the stuff in a green can) it's perfect. If not, just pick whichever is your favorite. Any of those three will work just fine.

Mix until everything is evenly distributed.

Now for the liquid stuff. Whisk together the egg and buttermilk, then pour it over the stuff in the mixing bowl.

Stir just until it comes together. It's a bit of a mess, but you don't want to overmix it.

Now comes the zucchini. I could almost cram all of mine into a 1 cup measure.

Dump it into the bowl and stir briefly, once more. Scrape the dough into your prepared loaf pan.

Spread it to the edges and level it out on top.

Into the oven for about 70 minutes. When it's done, it will be nice and golden brown on top, and a toothpick inserted into the center will come out clean.

Rub or brush the top of the loaf with some softened butter. Allow it to cool in the pan for 10 minutes, then remove it to a cooling rack to cool completely.

Well, almost completely. Truth be told, it's best while it's just slightly warm. Slice and enjoy!