

ZUCCHINI CORN BREAD

Ingredients:

- 1 cup yellow cornmeal
- 1/2 cup all-purpose flour
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1/2 cup sugar (Optional)
- 15 oz. can creamed corn or regular corn
- 1 large egg
- 1/4 cup honey
- 1/4 cup butter melted
- 1/4 cup milk
- 1 1/2 cups grated zucchini
- 1/2 cup grated Cheddar Cheese



Directions:

1. In a pan warm up the honey, butter and milk (optional sugar). Let cool and add in the egg and corn and mix until combined.
2. In a larger bowl blend together cornmeal, flour, baking powder and salt.
3. Add the wet ingredients to the dry ingredients, along with zucchini and Cheddar cheese (you could use whatever shredded cheese you have on hand like parmesan, etc), and stir until just moistened and combined. Do not over mix.
4. Grease an 8x8-inch baking pan.
5. Spread batter into prepared baking pan.
6. Bake at 400 degrees for 30-35 minutes, or until the top and edges are golden, and a toothpick inserted near the center comes out clean.
7. Remove to a wire rack to cool. Cut and serve.

