

WALLA WALLA SWEET ONION ZUCCHINI BREAD



READY IN: 55mins

SERVES: 8

INGREDIENTS

- 1 ½ cups all-purpose flour
- 1 ½ cups whole wheat flour
- ¾ cup chopped Walla Walla Sweet Onions
- ¼ cup grated parmesan cheese, divided
- 4 teaspoons baking powder
- ½ teaspoon salt
- ½ teaspoon baking soda
- 1 cup low-fat buttermilk
- ¼ cup vegetable oil
- ½ cup egg substitute or 2 eggs
- ¾ cup finely shredded zucchini

DIRECTIONS

- Preheat oven to 350 degrees.
- Prepare a 9-inch round baking pan by spraying with non-stick cooking spray.
- In a bowl, combine the flour, onion 2 tablespoons of the grated Parmesan cheese, baking powder, salt, and baking soda.
- In a small bowl, mix the buttermilk, oil, egg substitute or eggs.
- Add the shredded zucchini to the milk mixture, stir to blend.
- Add milk mixture to the flour mixture and stir just until blended.
- Pour into prepared pan, sprinkle with remaining cheese and bake for 40 minutes.