

A HOLIDAY FAVORITE FROM MAMON

# Marion's Zucchini Bread

## Ingredients

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Olive oil, for the pan  
1/4 cup plus 2 teaspoons extra-virgin olive oil  
1 leek cut into rings and well washed  
Fine sea salt and freshly ground black pepper  
3 cups all-purpose flour  
2 tablespoons chopped fresh rosemary needles  
1 tablespoon baking powder  
1 teaspoon baking soda  
1/2 teaspoon grated nutmeg  
3/4 cup whole milk  
1 tablespoon apple cider vinegar  
3 large eggs  
1 1/2 cups grated zucchini (about 1 zucchini)  
8 ounces sharp white cheddar cheese, shredded  
Butter or jam for serving (optional)

## Instructions

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1. Set a rack in the center of the oven and preheat to 350°F. Grease a 9x5-inch loaf pan with olive oil.
2. Heat 2 teaspoons of the olive oil in a small skillet, over medium-low heat. When the oil is shimmering, add the leek, season with salt, and cook, stirring occasionally, until soft, about 5 minutes. Transfer to a small bowl.
3. In a medium bowl, whisk together the flour, rosemary, baking powder, baking soda, nutmeg, 2 teaspoons salt, and 1 teaspoon pepper.
4. In a liquid measuring cup, combine the milk and apple cider vinegar and let stand to curdle.
5. In a stand mixer fitted with the paddle attachment, beat the eggs on low. With the mixer still running on low, slowly drizzle in the curdled milk, followed by the remaining 1/4 cup olive oil. Add the grated zucchini. With the mixer still on low, gradually add the flour mixture in small batches. Scrape down the sides of the bowl, then add the shredded cheddar and the sautéed leeks. Beat on medium for 15 seconds, then scrape down the sides of the bowl and beat on medium for about 30 seconds more to fully combine.
6. Transfer the batter to the prepared pan and bake until a skewer inserted into the center of the loaf comes out clean, 1 hour to 1 hour 5 minutes.
7. Let the loaf cool in the pan for about 20 minutes, then invert onto a wire rack. Flip the loaf again so it is right-side up and let cool slightly. Cut into thick slices and serve as is, or toasted with butter or jam.

