**Zucchini, Cheddar Cheese, and Chive Buttermilk Bread**

Ingredients

* 2 cups flour
* 2 tbsp sugar
* 1 1/2 tsp baking powder
* 1/2 tsp baking soda
* 1/2 tsp salt
* 1 cup buttermilk
* 1 egg
* 1/4 cup melted butter
* 1 1/4 cup shredded cheddar cheese
* 2 tbsp chopped fresh chives
* 1 cup shredded zucchini

Directions

1. Preheat your oven to 350 degrees.
2. In a bowl whisk together the flour, baking powder, baking soda, sugar and salt.
3. In a separate bowl, whisk together the buttermilk and egg.
4. Whisk the melted butter into the buttermilk mixture.
5. Add the flour mix to the buttermilk mixture in 2 portions, and gently combine. Don’t over mix the batter.
6. Stir in the shredded cheese, shredded zucchini and chopped chives separately.
7. Line a 9 x 5 baking tin with parchment paper and bake for 1 hour, or until a toothpick inserted in the center of the bread comes out clean.