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## ZUCCHINI CHEDDAR BREAD

- 1 Cup Chopped Onion
- 1/4 Cup Butter
- 2 1/2 Cups Bisquick
- 1 Tablespoon Snipped Parsley
- 1/2 Teaspoon Basil
- 1/2 Teaspoon Thyme
- 1/4 Cup Milk
- 3 Eggs
- 1 1/2 Cups Shredded Zucchini
- 1 Cup Shredded Cheddar Cheese
- 3/4 Cup Toasted, Chopped Almonds

## DIRECTIONS

1. Heat oven to 400 degrees. Grease and flour round 9 inch pan.
2. Cook and stir onion in butter until tender, cool slightly.
3. Mix onions with baking mix, parsley, basil, thyme, milk and eggs.
4. Beat vigorously for 1 minute.
5. Stir in remaining ingredients.
6. Spread in prepared pan.
7. Bake for 40 minutes.
8. Cool slightly before removing from pan.