



ZUCCHINI BREAD

- 1 Cup Chopped Onion
- 1/4 Cup Butter
- 2 1/2 Cups Biscuick Baking Mix
- 1 Tablespoon 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
- 3/4 Cup Toasted Chopped Almonds

DIRECTIONS

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