

FETA CHEESE-ZUCCHINI LOAF

(adapted from Sophie's Sweet and Savory Loaves)

- 2 T olive oil
- 1 medium zucchini, cut in 1/3-in slices
- 3 large eggs
- 1 cup + 2 T all purpose flour, sifted
- 1 + 3/4 tsp baking powder
- salt and black pepper to taste
- 1/3 cup vegetable oil
- 1/2 cup milk, hot
- 1 cup grated Gruyere cheese
- 4 ounces feta cheese, crumbled
- 3 T cilantro leaves, minced



Heat the oven to 350F. Grease a loaf pan with butter or shortening.

Heat the olive oil in a skillet and saute the slices of zucchini until they get soft and golden on both sides. Remove from the pan, drain over paper towels to remove excess fat. Reserve.

Combine the eggs, flour, baking powder, 2 pinches of salt and pepper, and beat with an electric mixer until well combined. Add the hot milk and vegetable oil, beat until smooth. Add the Gruyere cheese, zucchini, feta, and cilantro, mixing well with a wooden spoon or spatula.

Pour the batter into the prepared loaf pan, bake for 45 to 55 minutes, until a toothpick inserted in the center of the loaf comes out clean. Transfer the pan to a rack, allow it to cool for 15 minutes, then remove the loaf from the pan. Serve warm or at room temperature.