

No Yeast Cheesy Zucchini Bread: Moist, Savory & Packed with Flavor

If you're looking for a delicious way to use up that garden zucchini, this



OVEN
350°F

TIME
20 min

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INGREDIENTS

Zucchini & Cheese:

- 2 cups grated zucchini (about 2 medium)
- $\frac{3}{4}$ tsp salt (for draining)
- 8 slices Swiss cheese (about 200g / 6.5 oz)

Wet Ingredients:

- 1... cups milk (any type)
- ... cup melted unsalted butter
- 2 tbsp canola or neutral oil
- 2 eggs
- 2 small garlic cloves, crushed
- 1 tsp white vinegar

Dry Ingredients:

- 2... cups all-purpose flour
- 2 tsp baking powder
- $\frac{1}{2}$ tsp baking soda
- $\frac{1}{2}$ tsp salt

DIRECTIONS

- Step 1: Prep the Zucchini:** Grate zucchini using a box grater. Measure 2 cups (packed), place in a bowl, and sprinkle with $\frac{3}{4}$ tsp salt. Let sit for 20 minutes, then squeeze out excess moisture with your hands or a clean kitchen towel.
- Step 2: Preheat & Prepare:** Preheat your oven to 350°F (180°C). Grease and line a standard loaf pan with parchment paper.
- Step 3: Mix Dry Ingredients:** In a large bowl, whisk together flour, baking powder, baking soda, and salt.
- Step 4: Mix Wet Ingredients:** In a separate bowl, whisk together milk, butter, oil, eggs, garlic, and vinegar until smooth.
- Step 5: Combine:** Make a well in the dry ingredients and pour in the wet mixture. Stir until just combined-don't overmix. Fold in the drained zucchini.
- Step 6: Layer with Cheese:** Pour $\frac{1}{3}$ of the batter into the loaf pan. Layer with 4 slices of Swiss cheese. Add more batter, another 4 slices of cheese, then top with the final layer of batter.
- Step 7: Bake:** Bake for 50 minutes, or until a skewer comes out clean from the center. Optional: brush the top with melted butter for shine.
- Step 8: Cool & Slice:** Cool in the pan for 10 minutes, then transfer to a wire rack. Cool at least 20 minutes before slicing.

SWAPS & NOTES

Try provolone, mozzarella, or sharp cheddar.

Zucchini prep : Don't skip salting and squeezing-it keeps the bread from being soggy.

Add-ins : Fold in chopped fresh herbs, chili flakes, or sun-dried

tomatoes for extra flair. ???

TIPS FOR SUCCESS

Don't skip draining zucchini -it prevents sogginess.

Line your pan for easy removal and even baking.

Cool before slicing to let the structure set. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/no-yeast-cheesy-zucchini-bread-moist-savory-packed-with-flavor/>