

## Summer Squash Quick Bread

1/4 cup olive oil, plus more for coating the pan

2 cups all-purpose flour

1/4 cup finely ground yellow cornmeal

2 teaspoons baking powder

1 1/4 teaspoons dried oregano

3/4 teaspoon fine salt

1/2 teaspoon baking soda

1/2 teaspoon freshly ground black pepper

2 large eggs

3/4 cup buttermilk

2 cups grated summer squash, such as round zucchini, pattypan, or crookneck (from about 1 pound squash)

2/3 cup finely crumbled feta cheese (about 3 ounces)



Heat the oven to 350°F and arrange a rack in the middle. Generously coat a 9-by-5-inch loaf pan with olive oil; set aside.

Place flour, cornmeal, baking powder, oregano, salt, baking soda, and pepper in a large bowl and whisk until combined.

Place eggs, buttermilk, and 1/4 cup olive oil in a separate large bowl and whisk until smooth. Using a rubber spatula, fold in squash and feta until evenly combined. Pour squash mixture into flour mixture and stir until flour is just incorporated, being careful not to overmix (a few streaks of flour are OK).

Scrape the batter into the prepared loaf pan, pushing it into the corners and smoothing the top. Bake until the bread is golden brown all over and a toothpick inserted into it comes out clean (test several spots, because you may hit a pocket of cheese), about 60 to 65 minutes.

Place the pan on a wire rack to cool for 15 minutes, then turn the bread out onto the rack and cool for at least 15 minutes more before serving.

<http://www.chow.com/recipes/28556-savory-summer-squash-quick-bread>