



Garden Fresh Farm Recipes

Savory Yellow Squash & Jalapeño Cheese Bread

This savory yellow squash bread is moist, flavorful, and loaded with just the right balance of cheesy richness and a gentle jalapeño kick. It's the kind of quick bread that feels right at home next to a bowl of chili or served warm with a pat of butter alongside summer barbecue. The yellow squash keeps the texture tender without tasting "vegetable-y," while the jalapeños add a touch of heat that enhances rather than overwhelms. Perfect for using up an abundant squash harvest or impressing guests with something unexpected. Two loaves means one for sharing—or freezing for later.

Makes 2 Loaves

Ingredients:

Grated yellow squash, 2 cups (well-drained)
All-purpose flour, 3 cups
Baking powder, 1 tablespoon
Baking soda, 1 teaspoon
Salt, 1 teaspoon
Garlic powder, 1/2 teaspoon
Onion powder, 1/2 teaspoon
Black pepper, 1/4 teaspoon
Fresh jalapeños, 1 to 2, finely chopped (remove seeds for milder heat)
Eggs, 4 large
Vegetable oil or melted butter, 3/4 cup
Sour cream or plain Greek yogurt, 1/2 cup
Shredded sharp cheddar cheese, 1 cup
Grated Parmesan cheese, 1/4 cup
Optional: chopped chives or green onion, 2 tablespoons



Instructions:

Preheat oven to 350°F and prepare two 9x5 loaf pans with grease or parchment.

Grate the squash and remove as much moisture as possible using a kitchen towel.

In one bowl, combine the flour, baking powder, baking soda, salt, garlic powder, onion powder, and black pepper.



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In a second bowl, whisk together the eggs, oil, and sour cream until smooth.

Stir in the grated squash, jalapeños, cheddar, Parmesan, and optional chives.

Fold the wet ingredients into the dry until just combined.

Divide the batter evenly into the prepared pans and smooth the tops.

Bake for 45–55 minutes until golden and a toothpick comes out clean.

Cool in the pans for 10 minutes, then transfer to a wire rack.