



Easy Golden Cheddar Bread

10'

Hands on

50'

Cook Time

10

Portion(s)

1

Difficulty



Method

This bread is so quick and easy to make. You don't even need a mixer! It's a treat on its own or the perfect addition to any meal!

- Preheat oven to 180°C (350°F) Fan.

For the 1st mixture

- In a bowl, combine the flour, baking powder, salt, pepper, thyme, oregano and the cheddar cubes.
- Mix with a fork until all the pieces of cheese are completely coated.

For the 2nd mixture

- In a separate bowl, whisk the milk, yogurt, butter and egg.
- Pour the wet mixture into the dry mixture and mix thoroughly with a spoon.
- Add half of the grated cheese to the bottom of a 36x13 cm bread pan and cover with bread batter.
- Smooth the top with a spoon and add remaining grated cheese on top.
- Bake for 45-50 minutes.
- When ready, remove from oven and allow to cool completely before slicing. Insert a knife into the bread before removing it from the oven, to make sure it is ready.
- When inserting the knife, make sure it's not in an area with melted cheddar, because it won't come out dry. But it won't be because the bread isn't ready!

Tip

It's important to make sure that all the small cheddar cubes are completely coated in the flour mixture and not stuck together. This way they will be distributed nicely in the bread and it will turn out to be... deliciously cheesy!

Ingredients

- 85 g cheddar, grated

For the 1st mixture

- 350 g all-purpose flour
- 1 tablespoon(s) baking powder
- 1 teaspoon(s) salt
- pepper, some
- 1 teaspoon(s) thyme, dry
- 1 teaspoon(s) oregano, dry
- 200 g cheddar, cut into small cubes

For the 2nd mixture

- 290 g milk
- 140 g strained yogurt
- 50 g butter, melted
- 1 egg

Διατροφικός πίνακας

Nutrition information per portion

398 Calories (kcal)	20.7 Total Fat (g)	12.6 Saturated Fat (g)	35.7 Total Carbs (g)
20%	30%	63%	14%
3.2 Sugars (g)	16.5 Protein (g)	1.8 Fibre (g)	1.1 Sodium (g)
4%	33%	7%	18%