Rustic Round Herb Bread

400 degrees

2 c flour

1 c sharp cheddar, shredded

1T sugar

2t baking powder

½ t baking soda

½ t salt

¼ t sage

¼ t dried thyme

¼ t dill weed

3T cold butter

1 egg

½ c fat-free plain yogurt

½ c fat-free milk

 In lg bowl combine 1st 9 ingredients, mix well. Cut in butter until mixture resembles fine crumbs. In separate bowl whisk egg, yogurt and milk, stir into dry ingredients until just moistened. Spoon into greased 9” round.

Bake 20-25min. or until golden brown. Cool in pan on wire rack. Cut into wedges.