

Cheese, Chive and Bacon Bread

You will need:

- 2 1/4 cups (12 ounces) all purpose flour
- 1 tablespoon baking powder
- 1 teaspoon kosher salt
- 3 tablespoons finely sliced chives
- 3 large eggs, room temperature
- 1 1/2 cups milk, room temperature
- 6 tablespoons neutral oil
- 6 slices of bacon, cooked, drained, and chopped
- 1 cup (4 ounces) shredded cheddar cheese.

Heat your oven to 350 degrees F and spray a 9 inch by 5 inch loaf pan with spray oil. Line the bottom and sides with a parchment sling.



1. In a large bowl, whisk together the flour, baking powder, salt, and chives
2. In another bowl, whisk together the eggs, milk, and oil.
3. Pour the wet ingredients into the dry ingredients and mix with a rubber spatula or wooden spoon until just combined.
4. Stir in the bacon and cheese until just combined.
5. Pour/scrape the batter into the loaf pan and smooth the top.
6. Bake the loaf for 40 to 45 minutes, until a toothpick inserted in the center comes out with just a few crumbs. If the bread is getting too brown, you can tent it with foil while baking.
7. Let the bread cool in the pan for 5 minutes and then remove it from the pan and cool it on a wire rack.

You can substitute Bacon for Chopped Ham, Crispy prosciutto, or pancetta. Add sun dried tomatoes or Use gruyere or Swiss instead of cheddar. Use dried basil instead of Chive , a versatile and flavourful quick bread!