

# SAVORY HERB AND CHEESE QUICK BREAD

Susan Denzer, Chef + Culinary Consultant

Love + Craft Kitchen, LLC

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KITCHEN



Savor this moist and delicious “cake” as the French do, with an aperitif of Champagne or wine, or enjoy it as part of a brunch, lunch or dinner.

The extremely adaptable recipe allows for much creativity. Change the variety of herbs or cheese depending on what you have available, use other chopped nuts or leave them out completely, add chopped sundried tomatoes, roasted vegetables, bacon or other savory ingredients. You may also wish to vary the amounts of herbs or cheese to your taste.

YIELD: 1 loaf (9” x 5”)

## INGREDIENTS:

1 ¼ cups (150 grams) all-purpose flour  
1 tablespoon baking powder  
½ teaspoon Kosher salt  
¼ teaspoon ground black pepper  
3 large eggs  
¼ cup olive oil

½ cup yogurt  
2 ounces Gruyere cheese, shredded  
1 tablespoon minced shallot  
½ cup fresh herbs, chopped (combination of basil, parsley, marjoram)  
¼ cup chopped walnuts

## DIRECTIONS:

1. Preheat oven to 350° F. Butter the bottom and sides of a 9” x 5” loaf pan. Set aside.
2. In a medium-sized mixing bowl, whisk together the flour, baking powder, salt and pepper. Set aside.
3. In a large mixing bowl, whisk together the eggs, olive oil, yogurt and cheese. Stir in the cheese, shallot, herbs and walnuts until well combined.
4. Add the flour to the egg mixture, and stir just until combined. Do not over mix, a few lumps may remain.
5. Transfer the dough to the baking pan, spreading evenly from the center to the edges.
6. Place into the oven and bake for 25 - 30 minutes, until loaf is lightly golden and knife inserted in center comes out clean.
7. Remove from oven and allow to set for about 3 minutes. Run a knife around the edges to loosen, then turn out on to a wire rack. Turn right-side up, and allow to cool to slightly warm or room temperature. Slice and serve.

Although best enjoyed when fresh-baked, bread may be wrapped tightly and stored at room temperature or in the refrigerator for 4 - 5 days. Freshen by warming slightly in the oven.

