

Savory Herb and Cheese Quick Bread That Comes Together Fast

Need a savory bread that's fast, flavorful, and doesn't require yeast? This



OVEN
350°F

TIME
50 min

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INGREDIENTS

- 2 cups all-purpose flour
- 1 tablespoon sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 cup shredded cheddar cheese
- 2 tablespoons chopped parsley
- 1 tablespoon chopped thyme
- 1 tablespoon chopped rosemary
- 1 cup milk
- ... cup melted butter
- 2 eggs

DIRECTIONS

1. Preheat the Oven: Preheat your oven to 350°F (175°C).
2. Grease or line a standard loaf pan.
3. Mix Dry Ingredients: In a large bowl, whisk together flour, sugar, baking powder, and salt.
4. Stir in shredded cheddar and chopped herbs.
5. Mix Wet Ingredients: In a separate bowl, whisk together milk, melted butter, and eggs until smooth.
6. Combine and Bake: Pour the wet ingredients into the dry and mix until just combined (do not overmix).
7. Pour batter into the prepared loaf pan and smooth the top.
8. Bake for 45-50 minutes, or until a toothpick inserted into the center comes out clean.
9. Cool and Serve: Let the loaf cool in the pan for 10 minutes.
10. Transfer to a wire rack to cool completely before slicing.

SWAPS & NOTES

& Swaps Cheddar : Sharp cheddar adds bold flavor.
Try pepper jack or gruyère for variation.

Herbs : Fresh is best, but use 1 tsp each of dried herbs if needed.

Milk : Whole milk yields a rich crumb, but any dairy or unsweetened non-dairy milk will work.

TIPS FOR SUCCESS

Do not overmix -a few lumps are fine and help keep the bread tender.

For a crispier top , sprinkle extra cheese on the batter before baking.

Use a serrated knife for clean slices once the bread cools.

Store wrapped at room temperature for 2 days or refrigerate for up to 5.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/savory-herb-and-cheese-quick-bread-that-comes-together-fast/>