

Cheesy Herb Bread Loaf - My Favorite Savory Quick Bread

Warm from the oven and packed with savory herbs and melted cheese, this



OVEN
350°F

TIME
5 mins

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon dried oregano
- $\frac{1}{2}$ teaspoon dried thyme
- 1 cup shredded cheddar cheese
- $\frac{1}{2}$ cup grated Parmesan cheese
- 1 cup buttermilk
- $\frac{1}{2}$ cup unsalted butter, melted
- 2 large eggs

DIRECTIONS

1. ? Step 1: Preheat and Prepare: Preheat your oven to 350°F (175°C).
2. Grease a 9x5-inch loaf pan or line with parchment paper.
3. ? Step 2: Mix Dry Ingredients: In a large bowl, whisk together:
4. Flour
5. Baking powder
6. Baking soda
7. Salt
8. Garlic powder
9. Oregano
10. Thyme
11. Stir in cheddar and : Parmesan until evenly coated with flour mixture.
12. ? Step 3: Mix Wet Ingredients: In another bowl, whisk together:
13. Buttermilk
14. Melted butter
15. Eggs
16. Pour the wet mixture into the dry and stir until just combined-don't overmix!
17. ? Step 4: Bake: Pour the batter into your prepared loaf pan and smooth the top.
18. Bake for 45-50 minutes, or until a toothpick inserted in the center comes out clean and the top is golden brown.
19. ? Step 5: Cool and Serve: Let the bread cool in the pan for 10 minutes, then transfer to a wire rack.

20. Slice warm or at room temperature and enjoy!

SWAPS & NOTES

Bake for 45-50 minutes , or until a toothpick inserted in the center comes out clean and the top is golden brown. ? Step 5: Cool and Serve Let the bread cool in the pan for 10 minutes , then transfer to a wire rack.

Slice warm or at room temperature and enjoy!

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

Original recipe: <https://chefmaniac.com/cheesy-herb-bread-loaf-my-favorite-savory-quick-bread/>