

## Savor Every Bite of This Simple and Delicious Herb Cheese Quick Bread

Why You'll Love This Recipe



**OVEN**  
**375°F**

**TIME**  
**40-50 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 teaspoon garlic powder
- 1/2 teaspoon black pepper
- 1 cup shredded cheese (cheddar, Parmesan, or your favorite)
- 2 tablespoons chopped fresh herbs (parsley, thyme, or rosemary)
- 1 cup milk
- 1/4 cup unsalted butter (melted)
- 2 large eggs

#### Instructions:

**Prepare the Oven and Pan:** Preheat your oven to 375°F (190°C). Grease and flour a 9x5-inch loaf pan or line it with parchment paper.

**Mix the Dry Ingredients:** In a large bowl, whisk together the flour, baking powder, salt, garlic powder, and black pepper. Stir in the shredded cheese and chopped herbs until evenly distributed.

**Combine the Wet Ingredients:** In a separate bowl, whisk together the milk, melted butter, and eggs.

**Make the Batter:** Pour the wet ingredients into the dry ingredients. Mix gently until just combined-do not overmix.

**Bake the Bread:** Pour the batter into the prepared loaf pan. Smooth the top with a spatula and bake for 40-50 minutes, or until a toothpick inserted

into the center comes out clean.

**Cool and Serve:** Allow the bread to cool in the pan for 10 minutes, then transfer to a wire rack to cool completely. Slice and serve warm or at room temperature.

**Nutritional Information:**

Servings: 10 slices

Calories: 210 kcal per slice

Protein: 7g

Carbohydrates: 20g

Fat: 11g

Fiber: 1g

Sugar: 1g

**Tips for Success:**

**Customize the Herbs:** Experiment with your favorite herbs or dried herb blends for different flavor profiles.

**Cheese Options:** Sharp cheddar, Gruyère, or a mix of cheeses add depth of flavor.

**Don't Overmix:** Overmixing can result in dense bread, so stir just until the ingredients are incorporated.

**Freezing Option:** This bread freezes well! Wrap slices individually for an easy snack anytime.

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15. Cheese : Options: Sharp cheddar, Gruyère, or a mix of cheeses add depth of flavor.
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18. Herb : Cheese Quick Bread is the ultimate combination of flavor and convenience. Whether you're serving it alongside soup, as part of a charcuterie board, or simply enjoying a slice with butter, this recipe is a keeper. Try it today and find more culinary inspiration on Chef Maniac!

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

Original recipe: <https://chefmaniac.com/savor-every-bite-of-this-simple-and-delicious-herb-cheese-quick-bread/>