

## Easy Cheddar Quick Bread for Any Meal

This quick bread hits all the marks:



**OVEN**  
**375°F**

**TIME**  
**35 min**

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### INGREDIENTS

- 2 cups all-purpose flour
- 1 tbsp baking powder
- $\frac{1}{2}$  tsp salt
- $\frac{1}{2}$  tsp garlic powder (optional)
- 1 cup shredded cheddar cheese ?
- $\frac{1}{2}$  cup milk
- ... cup unsalted butter, melted ?
- 1 large egg

### DIRECTIONS

1. Prep the Oven and Pan: Preheat oven to 375°F (190°C). Grease a 9x5-inch loaf pan with butter or nonstick spray.
2. Mix Dry Ingredients: In a large bowl, whisk together:
3. Flour
4. Baking powder
5. Salt
6. Garlic powder (if using)
7. Stir in shredded cheese, tossing it to coat the strands.
8. Combine Wet Ingredients: In a separate bowl, whisk:
9. Milk
10. Melted butter
11. Egg
12. Mix the Batter: Pour the wet ingredients into the dry. Stir until just combined—don't overmix or the bread may be tough.
13. The batter will be thick and slightly lumpy.
14. Bake: Spread the batter evenly into your prepared loaf pan. Bake for 30-35 minutes, or until the top is golden and a toothpick comes out clean.
15. Cool and Serve: Let cool for 10 minutes in the pan, then transfer to a wire rack. Slice while warm and serve with butter, soup, or eggs!

### TIPS FOR SUCCESS

Use sharp cheddar for bold flavor, or try pepper jack for a kick.  
Add chopped herbs, like chives or parsley, for extra freshness.

Sprinkle extra cheese on top before baking.

For muffins: Divide the batter into a greased muffin tin and bake for 18-20 minutes.

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

Original recipe: <https://chefmaniac.com/easy-cheddar-quick-bread-for-any-meal/>