

No Yeast, No Fuss: Herb & Cheese Quick Bread in One Bowl

is the answer. It's tender, savory, and speckled with



OVEN
375°F

TIME
50 min

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INGREDIENTS

- 2 cups all-purpose flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1 tsp dried oregano
- 1 tsp dried thyme
- 1/2 cup grated cheddar cheese
- 1/4 cup grated Parmesan cheese
- 1 cup milk
- 1/4 cup melted butter
- 1 large egg

DIRECTIONS

1. ? 1. Prep: Preheat your oven to 375°F (190°C). Grease a 9x5-inch loaf pan or line with parchment for easy removal.
2. ? 2. Mix the Dry Ingredients: In a large bowl, whisk together:
 3. Flour
 4. Baking powder
 5. Salt
 6. Oregano
 7. Thyme
8. Stir in the cheddar and : Parmesan so the cheese gets coated (helps even distribution).
9. ? 3. Combine the Wet Ingredients: In a separate bowl, whisk together:
 10. Milk
 11. Melted butter
 12. Egg
13. ? 4. Mix and Transfer: Pour the wet ingredients into the dry mixture. Stir until just combined-don't overmix! Pour the batter into the prepared loaf pan and smooth the top.
14. ? 5. Bake: Bake for 45-50 minutes, or until the top is golden brown and a toothpick inserted in the center comes out clean.
15. Let cool for at least 10-15 minutes before slicing.

SWAPS & NOTES

Cheese options : Try gruyère, Swiss, or pepper jack for different flavor profiles.

Add-ins : Mix in chopped green onions, sun-dried tomatoes, or chopped olives.

Herbs : Fresh herbs can be used-just double the amount.

Milk substitute : Use buttermilk for a tangier crumb, or plant-based milk for a dairy-free version (use vegan cheese too).

TIPS FOR SUCCESS

Don't overmix the batter-this can make the bread tough.

For a deeper crust color, brush the top with melted butter before baking.

Let it rest before slicing to prevent crumbling.

Serve warm for best flavor and texture.

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

Original recipe: <https://chefmaniac.com/no-yeast-no-fuss-herb-cheese-quick-bread-in-one-bowl/>