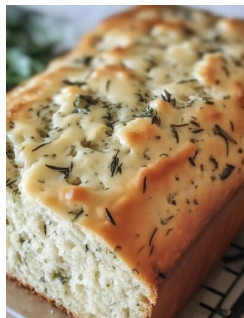


Herb Cheese Quick Bread: A Savory, Easy-to-Make Loaf

homemade bread but don't have time for kneading or rising



OVEN
375°F

TIME
10 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper
- $\frac{1}{2}$ teaspoon garlic powder (optional)
- 1 teaspoon dried oregano (or thyme, rosemary, or Italian seasoning)
- 1 cup shredded cheddar cheese (or a mix of cheeses)
- 1 cup whole milk (or buttermilk for extra tang)
- 2 large eggs
- ... cup melted butter (or olive oil for a lighter option)
- 1 teaspoon Dijon mustard (optional, for depth of flavor)
- 2 tablespoons chopped fresh parsley (for garnish, optional)

How to Make Herb Cheese Quick Bread:

1. Preheat the Oven:

Preheat your oven to 375°F (190°C).

Grease a 9x5-inch loaf pan with butter or nonstick spray.

2. Mix the Dry Ingredients:

In a large bowl, whisk together the flour, baking powder, salt, black pepper, garlic powder, and dried herbs.

Stir in the shredded cheese, coating it in the flour mixture to prevent clumping.

3. Combine the Wet Ingredients:

In a separate bowl, whisk together the milk, eggs, melted butter, and Dijon mustard until smooth.

4. Mix and Transfer to the Loaf Pan:

Gradually pour the wet ingredients into the dry ingredients, stirring gently until just combined. (Do not overmix! This keeps the bread light and fluffy.)

Pour the batter into the prepared loaf pan and smooth the top.

5. Bake Until Golden:

Bake for 45-50 minutes, or until a toothpick inserted in the center comes out clean.

Let the bread cool in the pan for 10 minutes, then transfer to a wire rack.

6. Serve and Enjoy:

Slice and serve warm with butter, olive oil, or a side of soup.

Garnish with fresh parsley for a pop of color.

My Best Tips for Perfect Herb Cheese Quick Bread:

Use buttermilk for extra tenderness - It adds a subtle tang and a softer crumb.

Mix gently - Overmixing can make the bread dense instead of fluffy.

Try different cheeses - Parmesan, feta, or pepper jack all work well.

Make it extra crispy - Brush the top with melted butter in the last 5 minutes of baking.

DIRECTIONS

1. Preheat the Oven: Preheat your oven to 375°F (190°C).
2. Grease a 9x5-inch loaf pan with butter or nonstick spray.
3. Mix the Dry Ingredients: In a large bowl, whisk together the flour, baking powder, salt, black pepper, garlic powder, and dried herbs.
4. Stir in the shredded cheese, coating it in the flour mixture to prevent clumping.
5. Combine the Wet Ingredients: In a separate bowl, whisk together the milk, eggs, melted butter, and Dijon mustard until smooth.
6. Mix and Transfer to the Loaf Pan: Gradually pour the wet ingredients into the dry ingredients, stirring gently until just combined. (Do not overmix! This keeps the bread light and fluffy.)
7. Pour the batter into the prepared loaf pan and smooth the top.
8. Bake Until Golden: Bake for 45-50 minutes, or until a toothpick inserted in the center comes out clean.
9. Let the bread cool in the pan for 10 minutes, then transfer to a wire rack.
10. Serve and Enjoy: Slice and serve warm with butter, olive oil, or a side of soup.
11. Garnish with fresh parsley for a pop of color.
12. My Best Tips for Perfect Herb Cheese Quick Bread: Use buttermilk for extra tenderness - It adds a subtle tang and a softer crumb.
13. Mix gently - Overmixing can make the bread dense instead of fluffy.

14. Try different cheeses - Parmesan, feta, or pepper jack all work well.
15. Make it extra crispy - Brush the top with melted butter in the last 5 minutes of baking.
16. What to Serve with Herb Cheese Quick Bread: This bread pairs beautifully with:
17. Soups and stews - Perfect for dipping! Try it with tomato soup or beef stew.
18. Salads - A great side for a light lunch.
19. Eggs and breakfast spreads - A savory alternative to toast.
20. Charcuterie boards - Slice it up and serve with meats and cheeses.
21. FAQs: Can I make this bread ahead of time? Yes! Store in an airtight container at room temperature for up to 3 days.
22. Can I freeze this bread? Absolutely! Wrap it tightly in plastic wrap and freeze for up to 3 months. Thaw at room temperature before serving.
23. Can I add mix-ins? Yes! Try adding chopped sun-dried tomatoes, olives, or crispy bacon for extra flavor.
24. This : Herb Cheese Quick Bread is savory, cheesy, and incredibly easy to make, making it the perfect addition to any meal. Whether you serve it fresh from the oven or toasted with butter, it's guaranteed to be a favorite!
25. Give it a try and let me know how it turns out!

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

Original recipe: <https://chefmaniac.com/herb-cheese-quick-bread-a-savory-easy-to-make-loaf/>