

Dill Pickle Bread - A Tangy, Savory Twist on Classic Quick Bread!

Dill Pickle Bread: A Tangy Twist on Comfort Food!



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 2 cups all-purpose flour
- 1 cup dill pickles, chopped
- 1/2 cup sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/2 cup milk
- 2 large eggs, beaten
- 1/4 cup vegetable oil

How to Make Dill Pickle Bread:

1. Preheat the Oven:

Set your oven to 350°F (175°C) and grease a loaf pan with butter or nonstick spray.

2. Mix the Dry Ingredients:

In a large bowl, whisk together: Flour? Sugar? Baking powder? Salt

3. Prepare the Wet Ingredients:

In a separate bowl, whisk together: Milk? Eggs? Vegetable oil

4. Combine Wet & Dry Ingredients:

Pour the wet mixture into the dry mixture.

Stir gently until just combined (don't overmix!).

5. Fold in the Pickles:

Gently mix in 1 cup of chopped dill pickles.

You can also add 1-2 tablespoons of pickle juice for an extra tangy kick!

6. Pour & Bake:

Pour the batter into the greased loaf pan, spreading it evenly.

Bake for 40-45 minutes, or until a toothpick inserted in the center comes out clean.

7. Cool & Slice:

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

Slice and serve warm with butter, cream cheese, or your favorite spread.

Pro Tips for the Best Dill Pickle Bread:

Fun Variations to Try:

What to Serve with Dill Pickle Bread:

Cream cheese or butter - A simple yet delicious spread.

Deli meats & cheeses - Make it into a savory sandwich!

Pickle dips - Serve alongside a ranch or sour cream-based pickle dip.

Egg salad or tuna salad - A fantastic bread choice for creamy sandwich fillings.

Soups & chili - A great side for a warm bowl of tomato soup or chili.

DIRECTIONS

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2. Mix the Dry Ingredients: In a large bowl, whisk together: Flour? Sugar? Baking powder? Salt
3. Prepare the Wet Ingredients: In a separate bowl, whisk together: Milk? Eggs? Vegetable oil
4. Combine Wet & Dry Ingredients: Pour the wet mixture into the dry mixture.
5. Stir gently until just combined (don't overmix!).
6. Fold in the Pickles: Gently mix in 1 cup of chopped dill pickles.
7. You can also add 1-2 tablespoons of pickle juice for an extra tangy kick!
8. Pour & Bake: Pour the batter into the greased loaf pan, spreading it evenly.
9. Bake for 40-45 minutes, or until a toothpick inserted in the center comes out clean.
10. Cool & Slice: Let the bread cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.
11. Slice and serve warm with butter, cream cheese, or your favorite spread.
12. Pro Tips for the Best Dill Pickle Bread: ? Use High-Quality Pickles - The better the pickles, the better the flavor!? Don't Overmix - Stir the batter until just combined to keep the bread light and tender.? Want More Pickle Flavor? - Add pickle juice or a sprinkle of dried dill to the batter.? Make It Cheesy - Stir in 1/2 cup of shredded cheddar cheese for a rich, tangy twist.? For Extra Crunch - Top the loaf with sesame seeds or chopped pickles before

baking.

13. Fun Variations to Try: ? Cheesy Dill Pickle Bread - Mix in shredded cheddar or Swiss cheese for a gooey, flavorful upgrade.? Garlic & Herb Pickle Bread - Add garlic powder, dill, and chives for a more savory version.? Bacon Pickle Bread - Stir in crispy bacon bits for an ultra-savory combination.? Spicy Pickle Bread - Add red pepper flakes or diced jalapeños for a fiery kick!
14. What to Serve with Dill Pickle Bread: This savory, tangy bread pairs perfectly with:
15. Cream cheese or butter - A simple yet delicious spread.
16. Deli meats & cheeses - Make it into a savory sandwich!
17. Pickle dips - Serve alongside a ranch or sour cream-based pickle dip.
18. Egg salad or tuna salad - A fantastic bread choice for creamy sandwich fillings.
19. Soups & chili - A great side for a warm bowl of tomato soup or chili.
20. FAQs About Dill Pickle Bread: Q: Can I make this bread ahead of time?A: Yes! Store it in an airtight container at room temperature for up to 3 days, or refrigerate for up to a week.
21. Q: Can I freeze Dill Pickle Bread?A: Absolutely! Wrap it tightly in plastic wrap and aluminum foil, then freeze for up to 3 months. Thaw at room temperature before serving.
22. Q: Can I make this recipe gluten-free?A: Yes! Use a 1:1 gluten-free flour blend, and check that your baking powder is gluten-free.
23. Q: Can I use sweet pickles instead of dill pickles?A: You can, but the bread will have a different, sweeter flavor. Dill pickles provide the best tangy balance for this recipe.
24. A Tangy, Flavorful Bread That's Perfect for Any Occasion!: This Dill Pickle Bread is a fun, unique, and surprisingly delicious twist on classic quick bread recipes. Whether you're a pickle lover, looking for a savory bread option, or just want to try something new, this moist, flavorful, and easy-to-make bread is sure to be a hit!
25. Try it out and let me know-what's your favorite way to enjoy Dill Pickle Bread? Drop a comment and share your best serving ideas! ???

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

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