

Savory Cast Iron Skillet Bread That Comes Out Golden Every Time

1 teaspoon dried Italian seasoning



OVEN
400°F

TIME
20 to 25 min

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INGREDIENTS

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 teaspoon garlic powder
- 1 teaspoon dried Italian seasoning
- 1 cup buttermilk
- 1/4 cup melted butter
- 1 large egg
- 1 cup shredded cheddar cheese
- 2 tablespoons chopped fresh chives or green onions
- 1 tablespoon olive oil or softened butter for the skillet

DIRECTIONS

1. Preheat your oven to 400°F. Place a 10-inch cast iron skillet in the oven while it heats.
2. In a large bowl, whisk together the flour, baking powder, salt, garlic powder, and Italian seasoning.
3. In a separate bowl, mix the buttermilk, melted butter, and egg until combined.
4. Pour the wet mixture into the dry ingredients and stir just until combined.
5. Fold in the shredded cheese and chopped chives. Do not overmix.
6. Carefully remove the hot skillet from the oven and grease it with olive oil or softened butter.
7. Spread the batter evenly into the hot skillet.
8. Bake for 20 to 25 minutes, or until the top is golden and a toothpick inserted in the center comes out clean.
9. Let the bread cool slightly before slicing and serving warm.

SWAPS & NOTES

Cheddar adds richness and flavor, but you can easily swap in Monterey Jack, mozzarella, or a shredded cheese blend.

Fresh chives bring brightness, though green onions, parsley, or rosemary also work nicely.

If you like a stronger savory flavor, a little cracked black pepper or grated Parmesan can be added to the batter.

If you do not have buttermilk, you can make a quick substitute by stirring 1 tablespoon of lemon juice or vinegar into 1 cup of milk and letting it sit for a few minutes.

TIPS FOR SUCCESS

Preheating the skillet makes a big difference in the final texture.

It helps the bread start cooking right away, which encourages a better crust and more even baking.

Be careful when handling the skillet, since it will be very hot.

Overmixing can make the bread dense instead of tender.

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

Original recipe: <https://chefmaniac.com/savory-cast-iron-skillet-bread-that-comes-out-golden-every-time/>