

Sun-Dried Tomato & Gruyere Bread



Servings:

12 slices

Prep Time:

10 minutes

Cook Time:

50 minutes

Ingredients

- 1 cup **Buttermilk**
- 2 **Eggs**
- 2 cups **All Purpose Flour**
- 1 tsp **Baking Powder**
- 1 tsp **Baking Soda**
- 1 tsp **Garlic Powder**
- 1 tbsp **Sugar**
- 1 tsp **Salt**
- ¼ tsp **Ground Black Pepper**
- ¼ cup **Fresh Parsley**, chopped
- 5 Tbsp **Unsalted Butter**, cubed
- 1/3 cup **Sun-Dried Tomatoes**
(packed in oil)
- 1 ½ cup **Shredded Gruyere**
Cheese

Method of Preparation

Step 1

Preheat oven to 350°F. Grease a loaf pan with nonstick spray.

Whisk the buttermilk and eggs together.

Step 2

Whisk the flour, baking soda, baking powder, garlic powder, sugar, salt, pepper and parsley together in a bowl.

Step 3

Add the cold, cubed butter and cut into the dry ingredients with a pastry cutter or your hands.

Step 4

Stir in the shredded cheese and sundried tomatoes until combined.

Step 5

Pour in buttermilk and stir to combine. Batter will be thick and sticky.

Step 6

Spread batter into the greased pan. Bake for 45-50 minutes or until a toothpick inserted into the center comes out clean.

If the bread begins to brown too quickly, tent a piece of aluminum foil over the loaf pan to help the bread bake more evenly. Cool in the pan for at least 10 minutes before slicing.