

Sun-dried Tomatoes and Cheese Bread

5 x 250 ml (700 g) self-raising flour
7 ml salt
Freshly ground black pepper to taste
125 ml spring onion, chopped
50 ml fresh parsley, chopped

190 ml (150 g) sun-dried tomatoes, drained and coarsely chopped
250 ml (100 g) Clover Cheddar, grated
700 ml Clover Fresh 2% Low Fat Milk
50 ml Clover Mooi River Butter, melted
Black olives

1. Preheat oven to 180°C.
2. Sift dry ingredients together. Add spring onion, parsley, sun-dried tomatoes and cheese. Mix together.
3. Add milk and butter to dry ingredients and mix to form a soft dough.
4. Spoon into a greased 23 cm spring-form tin and top with olives. Bake for 1 hour and 15 minutes or until a skewer comes out clean when inserted into the bread. Turn out onto a wire rack and allow to cool.

Makes 1 loaf

Variation

Replace sun-dried tomatoes with 100 g chopped sweet piquanté peppers.



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