

PROVOLONE & SUN-DRIED TOMATO BASIL BREAD

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 1 loaf

1 cup cold buttermilk
2 large eggs
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon garlic powder
1 tablespoon granulated sugar
1 teaspoon salt
¼ teaspoon fresh ground black pepper
¼ cup chopped fresh basil or parsley
5 tablespoons unsalted butter, cold and cubed
1 ½ cups shredded provolone cheese
1/3 cup chopped oil-packed sun-dried tomatoes

Directions:

- Preheat oven to 350 degrees F
- Grease a 9x5 inch loaf pan with butter or nonstick spray
- Whisk the buttermilk and eggs together until combined
- Whisk the flour, baking powder, baking soda, garlic powder, sugar, salt, pepper, and basil/parsley together in a large bowl or pulse together in a large food processor
- Add the cubed butter and cut into the dry ingredients with a pastry cutter or by pulsing several times in the processor until coarse crumbs form
- If you used a food processor, pour the mixture into a large bowl
- Stir in the cheese and sun-dried tomatoes until combined, then pour in the buttermilk mixture and stir to combine – batter should be thick, chunky, and sticky
- Pour/spread batter into prepared pan and if desired, lightly sprinkle with additional fresh pepper and/or cheese
- Bake for about 50 minutes or until a toothpick inserted in the center comes out clean
- If you notice the top is quickly browning, tent a piece of aluminum foil over the loaf pan to help the bread bake more evenly
- Cool bread in the pan set on a wire rack for at least 10 minutes before serving