

Kirsten's Kitchen Adventures
Quick Cheese Bread Recipe
Wednesday, January 6, 2021

Vegetable Oil Spray

2 1/2 cups all-purpose flour

1 Tablespoon baking powder

1/2 teaspoon salt

1 cup extra-sharp cheddar cheese cut into 1/4 inch pieces

1 cup shredded parmesan (divided into two 1/2 cups, to be used separately)

1 cup whole milk

1/2 cup sour cream

3 Tablespoons unsalted butter, melted

1 large egg

Adjust oven rack to middle position and heat oven to 350 degrees. Spray inside, bottom and sides of 8 1/2-by-4 1/2-inch metal loaf pan with vegetable oil spray.

In a medium bowl, whisk together flour, baking powder, and salt. Use rubber spatula to stir in cheddar cheese and 1/2 cup parmesan cheese, breaking up clumps, until cheese is coated with flour.

In a large bowl, whisk milk, sour cream, melted butter, and egg until well combined.

Add flour mixture and use rubber spatula to gently stir until just combined and no dry flour is visible. Batter will be heavy and thick—do not overmix.

Use a rubber spatula to scrape batter into greased loaf pan and smooth top. Sprinkle remaining 1/2 cup Parmesan cheese over batter.

Place loaf pan in oven. Bake until top of cheese bread is golden brown and toothpick inserted in center comes out clean, 45-55 minutes.

Use oven mitts to remove loaf pan from oven. Place loaf pan on cooling rack and let cheese bread cool in pan for 15 minutes.

Use oven mitts to carefully turn loaf pan on its side and remove cheese bread from pan. Let cheese bread cool on cooling rack for at least 1 hour. Transfer to cutting board, slice, and serve.

From America's Test Kitchen: The Complete Baking Book for Young Chefs, p. 36.