

Cheesy Herb Batter Bread

Ingredients

- ¼ cup diced onion
- 2 minced garlic cloves (optional)
- 2 Tbsp butter

- 2 cups all-purpose flour*
- 1 Tbsp sugar
- 1 tsp Italian spices
- ¼ tsp sea salt
- 1 ¾ oz pkg active dry yeast

- ¾ cup milk
- ¼ cup water

- ½ cup shredded cheese
- 1 whole egg, lightly beaten

Generously grease a 9×5-inch loaf pan.

Instructions

1. In a small skillet, melt the butter and add the onions (garlic) and sauté just until crisp-tender; set aside.
2. In a large mixing bowl, combine 1 cup flour, sugar, spices, salt, and yeast. Set aside.
3. In a small pan, heat the milk and water until 120°F to 130°F. Pour into the flour mixture then add the cheese, beaten egg and sauteed onions.
4. On low speed, blend until moistened; then beat at medium speed for 2 minutes. Stir in the remaining flour until you have a stiff batter. If necessary, you can add up to an additional ½ cup flour to get the right consistency. Just make sure all the flour is thoroughly mixed in.
5. Spoon into the prepared pan; cover and let rise in a warm place until light and almost doubled in size, 30 to 50 minutes.
6. Preheat oven to 350°F; bake for 30 to 45 minutes until bread is golden brown. Remove from pan; cool on rack.

*Start with 2 cups and increase gradually if needed.