

Vermont Cheddar-Herb Bread

Snowed Inn | December 2007/January 2008



The chef uses Grafton 1-year-old cheese, but any sharp cheddar will work.

PREP: 25 MINUTES BAKE: 50 MINUTES OVEN: 350°

- 1³/₄ CUPS ALL-PURPOSE FLOUR
- 1/4 CUP SUGAR
- 1¹/₂ TSP. BAKING POWDER
- 1 TSP. KOSHER SALT
- 1/4 TSP. GROUND BLACK PEPPER
- 1/8 TSP. GROUND ALLSPICE
- 1/8 TSP. GROUND NUTMEG
- 4 OZ. SHARP CHEDDAR CHEESE, CUT IN 1/2–3/4-INCH CUBES
- 1/2 CUP THINLY SLICED GREEN ONIONS
- 3 TBSP. COARSELY CHOPPED ITALIAN (FLAT-LEAF) PARSLEY
- 1 TBSP. COARSELY CHOPPED FRESH DILL
- 1¹/₂ TSP. CHOPPED FRESH THYME
- 1 TSP. CHOPPED FRESH ROSEMARY
- 2 EGGS, LIGHTLY BEATEN
- 3/4 CUP BUTTERMILK
- 1/4 CUP BUTTER, MELTED
- NONSTICK COOKING SPRAY

In a large bowl combine flour, sugar, baking powder, salt, pepper, allspice, and nutmeg. Stir in cheese, green onions, parsley, dill, thyme, and rosemary. In another bowl combine egg, buttermilk, and butter; stir into flour mixture just until moistened. Let stand 5 minutes.

Lightly coat a 8×4×2-inch loaf pan with nonstick cooking spray. Spoon batter into pan, spreading evenly.

Bake in a 350° oven for 50 to 55 minutes or until a toothpick inserted near center comes out clean. Cool in pan on wire rack 10 minutes. Remove bread from pan; cool about 30 minutes more. Serve warm*. Makes 1 loaf (12 servings).

*NOTE: Bread can be made up to 2 days ahead. Cool, wrap, and refrigerate. To serve, let bread stand at room temperature about 45 minutes to warm up slightly. Do not let bread stand at room temperature more than 2 hours.

Per serving: 174 cal., 8 fat (5 g sat. fat), 56 mg chol., 323 mg sodium, 20 g carbo., 1 g fiber, 4 g pro.