

Chesse Bread by Lynn's Recipes



Lynn demonstrates how to make cheese bread. This would be delicious with seafood or soup or chili. Super quick to make. From [richestoragsbydori](#).

Ingredients:

- 3 cups all purpose flour
- 1 Tablespoon baking powder
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon cayenne pepper
- $\frac{1}{8}$ teaspoon black pepper
- 4 ounces cheddar cheese, cut into about $\frac{1}{2}$ " cubes
- 1-1/4 cups milk
- $\frac{3}{4}$ cup sour cream
- 3 Tablespoons butter, melted
- 1 egg, slightly beaten

Heat oven to 350°. Spray a loaf pan with cooking spray and set aside.

In a bowl, whisk together flour, baking powder, salt, cayenne pepper and black pepper. Stir in the cheese cubes until covered in flour mixture.

In a different bowl, whisk together the milk, sour cream, butter and egg.

Fold the wet mixture into the flour and cheese mixture. Stir until just combined. Don't overmix.

Pour mixture into the loaf pan. Spread to even the mixture out. Bake for 45-50 minutes. Let cool

Chesse Bread by Lynn's Recipes

10 minutes and then remove from pan. Allow to cool for one hour before slicing.

[Comment on this Recipe](#)

Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

Lynn's Recipes: October 2012
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)