

Cheddar Cheese Bread

Combine two of people's favourite things, cheese and bread; to create this delicious bread. You will want to make this bread again and again!

Preparation Time: 15 minutes

Cooking Time: 40 + 10-20 mins cooling time

Servings: 8

Ingredients:

Amount	Ingredient	Cost – date:
1 & 1/2 cups	Flour, all purpose	
38 (130 g)	Ritz crackers, crushed (note: a box is 350 g)	
4 tsp	Baking powder	
1 tbsp	Sugar	
½ tsp	Salt	
½ tsp	Dry mustard	
1 and 1/2 cups	Cheddar cheese, shredded (dairy free if needed)	
1	Egg, beaten	
1 cup	Milk (could use dairy free if needed)	
	Cost for the total recipe:	
	Cost for 1 serving:	

Preparation:

1. Preheat oven to 350. Grease or line a loaf pan (1.5 L)
2. In large bowl, combine flour, cracker crumbs, baking powder, sugar, salt and dry mustard.
3. Stir in cheese.
4. In medium bowl, combine egg and milk. Add to cracker mixture, stirring just until combined. Do not over mix.
5. Spread in greased loaf pan (1.5 L size).
6. Bake at 350 for 40 mins. Cool in pan on rack for 10 mins. Remove from pan and let cool further.

SOURCE: Christine L

Thanks for coming to Forest Brook Community Church today. We look forward to having you join us again to make another great recipe, enjoy some food and community!

“Give us this day our daily bread.” Matthew 6:11