

Apple Cheddar Bread



Servings: 1 loaf

Even though there is some sugar in this quick, non-yeast bread, the tart apple and the cheddar cheese make it a delicious savory that is suitable to serve as a side dish with salads or any light entree. The bread also tastes great with some (homemade or purchased) happy-hour dips and spreads. A dry champagne with a primarily fruity apple flavor is a great match with this bread.

- ◆ 2 cups self-rising flour
- ◆ 2/3 cup sugar
- ◆ 1 teaspoon cinnamon
- ◆ 1/2 cup chopped cashews
- ◆ 2 eggs slightly beaten
- ◆ 1/2 cup (1 stick) unsalted butter, melted
- ◆ 1 medium green baking apple, peeled and finely chopped
- ◆ 1/2 cup (2 ounces) extra sharp cheddar cheese
- ◆ 1/4 cup milk

Preheat the oven to 350 degrees. In a large bowl, combine the flour, sugar, cinnamon, and nuts. In a separate bowl, combine the beaten eggs with the butter, apples, cheese, and milk. Add to the sugar mixture. Spread the batter into a 9 x 5-inch loaf pan coated with DuPont™ Teflon® non-stick coating. Bake the bread for 45 minutes or until a tester inserted in the center comes out clean.

If you are serving coffee at the table, coffee makers just don't make it in the elegance category. Ceramic coffee pots are a great way to transfer the brewed beverage into something more presentable. Find one that suits your style.

