

Caprese Bread

Ingredients

2 & 1/4 cup sifted flour
2 tsp baking powder
1/2 tsp baking soda
1 tsp salt
4 oz cubed fresh mozzarella cheese
2 Tbsp fresh basil - chopped
1/3 cup sun-dried tomatoes
2 eggs
2 & 1/2 Tbsp Tuscan seasoned oil or Avocado oil
1 & 1/4 cup buttermilk

Instructions

1. Preheat oven to 350 degrees Fahrenheit.
2. Grease bread pan and set aside. (I like to use butter)
3. In a large mixing bowl, combine flour, baking powder, baking soda, and salt. Mix well.
4. Add the basil, mozzarella, and sun-dried tomatoes to the flour mix and set aside.
5. In a separate bowl, whisk together the eggs, oil, and buttermilk.
6. Pour the liquids into the flour mixture. Mix to combine with a wooden spoon until ingredients become a cohesive batter. The dough will be sticky and a bit wet to touch.
7. Transfer the dough into the bread pan and spread evenly using wooden spoon.
8. Bake for 40 minutes or until golden. Test with toothpick by inserting into center of loaf. If toothpick comes out clean, the loaf is baked through!