

Savoury cheese bread

Ingredients

- 355g (12oz) **Pure** gluten-free blended flour *
- 2 tsp **Pure** Xanthan gum *
- 4 tsp gluten-free baking powder
- 1 tbs granulated sugar
- 1 tsp onion salt
- ½ tsp oregano
- 1 egg, well beaten
- 300ml (10fl oz) milk
- 110g (4 oz) grated mature cheddar cheese
- 1 tsp rice vinegar
- 1 tbs butter (softened)
- ½ tsp wholegrain mustard

* Denotes item available from Innovative Solutions on prescription

Preparation method

1. Preheat oven to 180°C/350°F/gas 4.
2. Sieve together the flour, Xanthan, sugar, salt and baking powder. Add the oregano and cheese and mix well.
3. Mix together well the beaten egg, milk, rice vinegar, butter and mustard, and add the mixture all at once to the dry ingredients. Stir until the entire mix is well blended.
4. Spread into a greased 2lb loaf tin and bake for 45 minutes.
5. Turn out onto a wire rack and allow to cool before slicing.
6. Store in an airtight container or bag.



10-15 minutes

Preparation time

45 minutes

Cooking time

Makes 2lb loaf

By: Innovative

This recipe makes a tasty savoury loaf, great for sandwiches or as an accompaniment to any meal.

Notes 