

GUASTELLO'S VILLAGE MARKET

Jalapeno Cheddar Quick Bread

Serves 10

Ingredients

2 cups / 9 ounces all-purpose flour
4 teaspoons baking powder
1 tablespoon sugar (or an equivalent substitute)
1 teaspoon garlic powder
1/2 teaspoon salt
6 ounces shredded sharp cheddar cheese
1 jalapeño pepper (or more, minced)
1 large egg
1 cup milk
3 tablespoons melted butter

Instructions:

Preheat the oven to 350 F. Grease and flour an 8 1/2-by-4 1/2-inch loaf pan.

In a mixing bowl, combine the flour, baking powder, sugar, garlic powder, and salt; stir to blend thoroughly.

Stir the shredded cheese and minced jalapeño pepper into the flour mixture.

In a separate bowl, whisk the egg with the milk. Add the melted butter and whisk to blend.

Add the milk and egg mixture to the dry mixture and stir just until moistened. Do not over-mix. The batter will be thick.

Spread the batter in the prepared loaf pan.

Bake the bread for 45 to 50 minutes, or until a toothpick inserted into the center comes out clean.

Cool in the pan on a rack. Remove the cooled bread from the pan to slice and serve.

Credit: thespruceeats.com