PROVOLONE & SUN-DRIED TOMATO BASIL BREAD

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 1 loaf

1 cup cold buttermilk

2 large eggs

2 cups all-purpose flour

1 teaspoon baking powder

1 teaspoon baking soda

1 teaspoon garlic powder

1 tablespoon granulated sugar

1 teaspoon salt

¼ teaspoon fresh ground black pepper

¼ cup chopped fresh basil or parsley

5 tablespoons unsalted butter, cold and cubed

1 ½ cups shredded provolone cheese

1/3 cup chopped oil-packed sun-dried tomatoes

**Directions:**

* Preheat oven to 350 degrees F
* Grease a 9x5 inch loaf pan with butter or nonstick spray
* Whisk the buttermilk and eggs together until combined
* Whisk the flour, baking powder, baking soda, garlic powder, sugar, salt, pepper, and basil/parsley together in a large bowl or pulse together in a large food processor
* Add the cubed butter and cut into the dry ingredients with a pastry cutter or by pulsing several times in the processor until coarse crumbs form
* If you used a food processor, pour the mixture into a large bowl
* Stir in the cheese and sun-dried tomatoes until combined, then pour in the buttermilk mixture and stir to combine – batter should be thick, chunky, and sticky
* Pour/spread batter into prepared pan and if desired, lightly sprinkle with additional fresh pepper and/or cheese
* Bake for about 50 minutes or until a toothpick inserted in the center comes out clean
* If you notice the top is quickly browning, tent a piece of aluminum foil over the loaf pan to help the bread bake more evenly
* Cool bread in the pan set on a wire rack for at least 10 minutes before serving