

Olive and Onion Quickbread

Paula Marchese - Lenhartsville, PA
Taste of Home Grandma's Favorites

Yield: 12 slices

1 tablespoon canola oil
1 medium onion, finely chopped
2 cups all-purpose flour
1 tablespoon fresh rosemary, minced
1 teaspoon baking soda
1/2 teaspoon salt
2 large eggs, room temperature
1 cup buttermilk
2 tablespoons butter, melted
1/4 cup + 2 tablespoons sharp Cheddar cheese, divided
1/4 cup pitted green olives
1/4 cup pitted ripe olives

Preparation Time: 15 minutes

Bake Time: 45 minutes

Preheat the oven to 350 degrees.

In a skillet, heat the oil over medium-high heat. Add the onion. Cook and stir until tender, 2 to 3 minutes. Remove from the heat.

In a large bowl, whisk the flour, rosemary, baking soda and salt.

In another bowl, whisk the eggs, buttermilk and melted butter until blended. Add to the flour mixture. Stir just until moistened. Fold in 1/4 cup of the cheese, the olives and onion.

Transfer to a greased 8x4-inch loaf pan.

Bake for 40 minutes.

Sprinkle the remaining cheese over the top.

Bake until a toothpick inserted in the center comes out clean, 5 to 10 minutes longer.

Cool in the pan for 10 minutes before removing to a wire rack to cool.

Per Serving (excluding unknown items): 1717 Calories; 68g Fat (35.9% calories from fat); 56g Protein; 218g Carbohydrate; 11g Dietary Fiber; 524mg Cholesterol; 3730mg Sodium. Exchanges: 12 1/2 Grain(Starch); 2 1/2 Lean Meat; 1 1/2 Vegetable; 0 Fruit; 1 Non-Fat Milk; 11 Fat.