

Breakfast Bread

Servings: 1 loaf

Prep Time: 10min

Cook Time: 50min



Ingredients

- 500 g packet self raising flour
- 5 ml salt
- 2 bottles Active Breakfast drinking yoghurt (oats and apple flavour)
- 60 ml fig jam
- 100 g Grated Cheddar cheese (250 ml)
- 50 ml quick cooking oats
- 5 slices ham, finely chopped

Directions

1. Preheat oven to 180 °C. Lightly grease a large non-stick loaf pan.
2. In a 3 litre mixing bowl, mix together all the ingredients to a soft mixture.
3. Spoon the mixture into the prepared loaf pan and bake for 50 minutes or until an inserted skewer comes out clean.
4. Enjoy sliced fresh with lashings of butter.