



Feta & Herb Bread

Servings: 12

Prep Time: 10min

Cook Time: 1h15min

Ingredients

- 180g flour
- 3 tsp baking powder
- 3 eggs
- 100ml olive or avocado oil
- 1 tbsp sunflower oil
- 100ml milk
- Pinch of ground black pepper
- 200g feta cheese, crumbled
- 100g Emmental cheese, grated
- 6 mint leaves, chopped
- 2 sprigs rosemary, chopped
- 3 tbsp parsley, chopped

Directions

1. Heat the oven to 180°C. Put the flour and baking powder into a large bowl. Beat the eggs, oils and milk together in a jug.
2. Pour the milk mix into the flour with pepper, cheeses and herbs; stir well until smooth. Spoon the mix into a lined 900g loaf tin and bake for 40–50 min, until golden brown and a skewer comes out clean. Serve warm or cold.