No Yeast Cheese and Herb Bread

**Ingredients**

* 4 tablespoons fresh herbs (a mixture of thyme, parsley, rosemary) finely chopped
* 2 tablespoons of olive oil
* 150g of tasty cheese, cut into 1cm cubes

**DRY Ingredients**

* 2 ¼ cups of plain flour
* 2 teaspoons of baking powder
* ½ teaspoon of bicarb soda
* 1 teaspoon of salt

**WET Ingredients**

* 1 ¼ cups of buttermilk
* 2 eggs, lightly beaten
* 2 cloves of crushed garlic

**Method**

1. Preheat oven to 180C.
2. Grease a 21 X 11cm loaf pan.
3. Mix herbs and olive oil in a small bowl.
4. Sift dry ingredients into a large mixing bowl
5. In a separate bowl, mix wet ingredients.
6. Make a well in the centre of the dry ingredients.
7. Pour in the wet ingredients and mix until just combined.
8. Pour half of the batter into the bread tin. Dollop ½ the herbs across the top. Use a knife to “swirl” through.
9. Push half of the cheese cubes randomly into the batter.
10. Pour in the remaining batter and repeat the herb and cheese process.
11. Bake for 30 minutes or until the top is golden. Remove from the oven, cover with foil and cook for a further 20 minutes. Check with a skewer to see if the bread is cooked. It should come out clean when inserted into the centre.
12. Turn onto a wire rack to cool slightly before cutting to serve.