

Cheesy Olive and Rosemary Loaf

Makes 2 loaves

Ingredients

3 ½ cups flour
1 tbsp + 1 ½ tsp baking powder
1 ½ tsp salt
2 tsp freshly cracked black pepper
8 large eggs
1 cup milk
¼ cup good quality extra-virgin olive oil
3 heaped tbsp black olive tapenade
340g grated colby cheese
1 ½ cups black olives (pitted if you can get them, or smash with the flat of a knife to pit), then chopped roughly
2 tbsp finely chopped rosemary



Directions

1. Preheat the oven to 200°C, making sure the oven rack is in the centre. Line two 6 cup loaf pans with baking paper and or tin foil.
2. In a large bowl, whisk flour, baking powder, pepper and salt together to get rid of the lumps. Make a well in the centre.
3. In separate bowl, whisk the eggs with milk, olive oil and tapenade to combine.
4. Pour the egg/milk mixture into the well in the flour mixture. Gently give a few swirls with a rubber spatula to mix then add the grated cheese, olives and rosemary and fold lightly making sure you don't over mix. Divide the mixture evenly between the loaf pans.
5. Put the pans into the oven side by side (but not touching) and bake at 200°C for 10 minutes, then turn the oven down to 190°C. Bake the loaves for another 45 minutes or until a skewer or knife stuck into the centre comes out clean and the top is golden.
6. Cool on a wire rack in the pan for 10 minutes before turning out. Serve in nice thick slices with butter. Will keep for up to 3 days in an airtight container or up to 1 month wrapped well in the freezer.

“My Dad was looked after by the Hospice North Shore and we will forever be grateful for the amazing care and love we received from the Hospice. Baking for Hospice is my way saying thank you to the incredible staff at the Hospice for their amazing work and to show our love to the families and those staying at the Hospice with baking” – Nessie S, Baking for Hospice

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