



Blue Shropshire Cheese Loaf

Ingredients:

- 200g Self Raising Flour (can substitute half with wholemeal flour)
- 1/2 teaspoon with baking powder
- 1/2 tsp salt
- 50g butter cubed
- 100g Blue Shropshire Cheese, crumbed
- 2 small celery sticks, finely chopped
- 50g walnuts , chopped (optional)
- 1 large egg
- 120ml milk

Oven Temp: 190°C/Gas 5



Method

- 1) Sift flour, baking powder and salt into a mixing bowl.
- 2) Rub in the butter until the mixture resembles breadcrumbs
- 3) Add in crumbed cheese, celery and walnuts
- 4) Beat the egg and milk together and add to the dry ingredients and mix well to form a fairly stiff consistency
- 5) Spoon the mixture into a lined and greased 450g/1lb loaf tin.
- 6) Bake for 1 hour until the loaf is well browned.

- 7) Cool the loaf in the tin for 5 minutes and then turn onto a wire rack

Serve warm or cold – ideal with cold meats and chutneys