



Blue Shropshire Cheese Loaf

This moist “cakey” bread includes celery and walnuts for a wonderful texture. It’s a very straightforward recipe if you’re new to breadmaking, and tastes delicious with cold meats and chutneys.

Ingredients

- 200g Self Raising Flour (can substitute half with wholemeal flour)
- 1/2 teaspoon with baking powder
- 1/4 tsp salt
- 50g butter cubed
- 100g Blue Shropshire Cheese, crumbled
- 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
8. Serve warm or cold – ideal with cold meats and chutneys