



Rosemary, Asiago & Olive Bread

Paired with a simple tomato or vegetable soup, this rich and savory quick bread (no yeast!) makes a hearty fall lunch.

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2 cups [King Arthur Unbleached All-Purpose Flour](#)

1 cup [semolina](#) flour

1/4 cup [buttermilk powder](#)

1/4 cup Vermont cheese powder

2 teaspoons baking powder

1 teaspoon salt

1 1/2 teaspoons fresh or dried rosemary, snipped into small pieces

1 cup grated Asiago cheese or sharp cheddar cheese, plus 1/4 cup for garnish

1/3 cup fresh parsley, cilantro, or green onion, finely chopped

1 cup olives, drained and chopped (black, green, or a combination)

1 1/2 cups milk

1/2 cup olive oil

2 large eggs

Directions

- 1) Preheat the oven to 350°F. Lightly grease a 9" x 5" loaf pan, or smaller pans of your choice (see tip at right).
- 2) Whisk the dry ingredients in a bowl until well blended.
- 3) Toss in the cheese, herbs or onion, and olives.
- 4) In a separate bowl, whisk the milk, oil, and eggs until foamy.
- 5) Stir the liquid ingredients into the flour mixture.
- 6) Spoon the batter into the prepared pan. Sprinkle with 1/4 cup grated cheese.
- 7) Bake the bread for 55 to 60 minutes (30 to 35 for mini loaves), until a tester inserted into the middle of the loaf comes out clean. Remove it from the oven, and after 10 minutes turn it out of the pan onto a rack to cool.

Yield: one 9" x 5" loaf.



Recipe summary

Hands-on time:

20 mins. to 30 mins.

Baking time:

55 mins. to 60 mins.

Total time:

1 hrs 15 mins. to 1 hrs 30 mins.

Yield:

1 loaf, 18 servings

Tips from our bakers

- Want to make smaller loaves or cupcakes? This recipe will make the following:
 - *Three [USA Pans Mini Loaf Pans](#). Use 1 1/3 cups (about 12 ounces) batter per pan; bake for 30 to 35 minutes.
 - *Five [Bake & Give Mini Loaf Pans](#). Use a scant 1 cup (8 1/2 ounces) batter per pan; bake for 25 to 30 minutes.
 - *18 to 20 standard-size muffins; use about 1/4 cup of batter per muffin (our muffin scoop works well here); bake for 18 to 20 minutes.