



# CHEESY GARLIC HERB QUICK BREAD

June 1

World Milk Day

## **INGREDIENTS**

- 3 Cups All-Purpose, Enriched Flour
- 3 Tablespoons Sugar
- 1 Tablespoon Baking Powder
- 2 Teaspoons Italian Seasoning
- 1 Teaspoon Garlic Powder

- ½ Teaspoon Salt
- 1 Large Egg
- 1 Cup Milk
- 1/3 Cup Canola or Vegetable Oil
- 1 Cup Shredded Cheddar Cheese

# **DIRECTIONS**

- 1. Preheat oven to 350°.
- 2. In a large bowl, whisk together first 6 ingredients. In another bowl, whisk together egg, milk and oil.
- 3. Stir in cheese and add to flour mixture; stir just until moistened.
- 4. Spoon batter into a greased 9" cast-iron skillet, 9" square baking pan or 9" round pie plate.
- 5. Bake at 350° until a toothpick inserted in center comes out clean, 25-30 minutes.
- 6. Cut into 12 even pieces.

# MEAL PATTERN CONTRIBUTION

**MEAL TYPE** 

**YIELD** 

**G**rain



12 Slices

# **PORTION SIZES**

Toddler	Preschool	School Age	Adult
½ Slice	½ Slice	1 Slice	1 Slice