



Homemade savoury bread

You will need:

Dough

- 425g self raising flour
- 1 teaspoon baking powder
- 150g grated Cheddar cheese
- 200ml - 225ml water
- 1/2 teaspoon salt

Flavourings

- 5 spring onions
- 4 ham slices
- 1/2 teaspoon mustard powder (optional)
- 1 teaspoon paprika (optional)
- Pepper (optional)

This is a really quick and easy bread to make, with minimal kneading and no proving required! It's delicious served warm with soup (try our vegetable soup recipe), toasted, as a sandwich or just served plain with butter

Top tips

- You can experiment with the bread, by making the basic dough, then changing the flavourings
- If the dough gets too sticky, add a little extra flour
- Add a tray of water to the bottom of the oven to produce steam
- Don't over knead the dough, you only need to combine and shape

Allergens

- Gluten
- Milk
- Mustard

Measure the flour, baking powder and salt into a large bowl

Grate the cheese and roughly chop the spring onions and slices of ham

Add the ham, cheese and spring onions to the flour mix, along with any optional seasonings, and combine together

Gradually add the water (you may not need it all) and bring the mixture together to form a large ball of dough. Gently knead it into shape

If mixture gets too sticky, add a little extra flour

Shape into a ball then flatten slightly and place onto a baking tray

Use a sharp knife to make three long cuts across the top of the dough

Add any additional flavours to the top, such as extra cheese and / or chilli flakes

Preheat the oven to 200°C / Gas mark 6

Place the baking tray into the oven for approximately 35 to 45 minutes, until the bread is golden and sounds hollow when you tap the bottom

Serve warm or allow to cool

For more recipes, visit www.talkcommunitydirectory.org/cooking

