

# Parmesan Garlic Herb Quick Bread

Prep Time

10 mins

Cook Time

45 mins

Total Time

55 mins

Servings: 10 slices Author: Kristin



5 from 1 vote

## Ingredients

- 2 cups all-purpose flour
- 1 tablespoon granulated sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 3/4 cup fresh grated Parmesan Cheese
- 1 cup buttermilk
- 1 large egg
- 1/4 cup olive oil or vegetable oil
- 3 cloves garlic ~~minced (or 3 teaspoons)~~
- 1 teaspoon dried rosemary
- 1 teaspoon dried oregano

## Instructions

1. Preheat the oven to 350 degrees F. Grease or spray with nonstick cooking spray a standard 9x5 loaf pan.
2. Whisk together the flour, sugar, baking powder and salt in a medium mixing bowl. Gently mix in the grated Parmesan cheese.
3. In a separate bowl, whisk together the oil, buttermilk and egg.
4. Pour the liquid ingredients over the dry ingredients. Gently stir and fold the ingredients until all the flour has been incorporated and a wet batter is formed. Gently fold in the herbs and garlic. Be careful not to over-mix.
5. Pour the batter into the prepared pan, spreading to the edges.
6. Bake in the preheated 350 degree oven for 45-50 minutes. When finished, the loaf should be domed and golden, and a toothpick inserted into the center should come out clean.
7. Cool in the pan for 15 minutes before removing, slicing and serving.
8. Wrap cooled loaves tightly in plastic wrap and store at room temperature for up to a week. For freezer storage, wrap in plastic and aluminum foil and frozen for up to three months.

*Parmesan Garlic Herb Quick Bread* <https://www.yellowblissroad.com/parmesan-garlic-herb-quick-bread/>