

Cheddar Cheese Bread with Dill

American Country Inns and Bed & Breakfast/The Birchwood Inn, Temple New Hampshire

Ingredients:

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 1/4 cup margarine (1/2 stick)
- 1 cup grated cheddar cheese
- 1/2 teaspoon dill weed
- 1 egg
- 3/4 cup milk

Directions:

Sift into a large mixing bowl the flour, baking powder, sugar and salt. Cut in the margarine until the mixture resembles coarse crumbs. Stir in the cheese and dill weed, mix well. Add the egg to the milk, pour into the dry ingredients, and stir quickly. Pour into a greased loaf pan and bake at 350 degrees for 40 minutes. Makes 1 loaf.