



## *Tomato Feta Quick Bread*

- *1-1/2 cups flour*
- *2 t. baking powder*
- *3 eggs*
- *1/2 cup milk*
- *1/2 cup olive oil*
- *8 oz. feta cheese, crumbled*
- *1/2 cup roasted red bell peppers , diced*
- *1/3 cup sun-dried tomatoes, diced*

Preheat oven to 400°F.

Prepare loaf pan by spraying with baking spray. Then line with a strip of parchment paper to make a sleeve, and one last spray of baking spray.

1. In a large bowl, mix the flour and baking powder with a wooden spoon. Add the eggs and stir to make a stiff dough.
2. Add the milk and olive oil; stir well.
3. Mix in the feta, peppers and tomatoes. Pour into loaf pan and bake for 45-55 minutes. (Check for doneness at 45 minutes with a skewer.) When done, skewer will come out clear. Let bread sit in pan for 10 minutes.
4. Run a knife along the 2 long sides of the pan. Then using the parchment, lift the bread out of the pan and let cool on a rack.