

# Bacon and Cheese Bread

Makes 6–8 servings



## Ingredients:

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 cup shredded cheddar cheese
- 6 slices cooked bacon, crumbled
- 1 cup milk
- 1/4 cup vegetable oil
- 1 large egg

## Directions

1. Preheat the oven to 350°F (175°C) and lightly grease a loaf pan.
2. In a large bowl, whisk together the flour, baking powder, salt, and pepper.
3. Stir in the shredded cheese and crumbled bacon.
4. In a separate bowl, whisk together the milk, oil, and egg.
5. Add the wet ingredients to the dry ingredients and stir just until combined.
6. Pour the batter into the prepared loaf pan and smooth the top.
7. Bake for 40–45 minutes, or until a toothpick inserted in the center comes out clean.
8. Let cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.

## Fun Fact

The Romans had their own bacon-like treat called petaso. This savory dish was made from pig shoulder, boiled with figs, and then browned over an open flame. It was especially popular among soldiers and travelers because it was both filling and had a long shelf life.