



Bacon & Cheese Breakfast Bread

Servings: 8 slices

- 1 cup flour
- 1 ¼ teaspoons baking powder
- ½ teaspoon salt
- ¼ cup diced red peppers
- ¼ cup scallions, finely chopped
- 5 eggs, room temperature
- 6 slices cooked bacon, chopped into ¼ inch pieces
- 1 ½ cups (about 3 ounces) white Cheddar cheese, shredded
- 4 ounces butter, softened, plus additional for buttering loaf pan
- 2 teaspoons whole grain mustard



Butter one 8×4-inch loaf pan. Set aside. Preheat oven to 375°F.

In a small bowl, whisk together the flour, baking powder and salt. Add the red peppers and scallions, and stir to combine. In a large bowl, whisk together butter and mustard. Add eggs and whisk until thoroughly incorporated. Add half of the flour mixture to the egg mixture and mix until just combined. Stir in bacon and shredded cheese. Add remaining flour mixture, and stir until combined, being careful not to over mix.

Pour into prepared loaf pan. Bake for 30 – 35 minutes. Allow to cool in the pan for 10 minutes before turning out onto a cooling rack. Serve warm or at room temperature.



ANDY THORNAL COMPANY
336 Magnolia Ave.
Winter Haven, FL 33880
(800) 499-9890 • (863) 299-9999

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AndyThornal.com