



Cheddar Chive Bread

A savory gluten-free bread that can be served any time of day. Recipe and photo by [A Cedar Spoon](#).

Yield: 1 loaf

Ingredients

- 2¼ cups [Pamela's Baking & Pancake Mix](#)
- 2 Tablespoons sugar
- ¼ teaspoon salt
- ½ Tablespoons grainless baking powder
- ½ cup water
- 2 eggs, beaten
- 2 Tablespoons canola oil
- 1 1/3 cup cheddar cheese
- 3 Tablespoons chives, chopped {divided} 2 Tablespoons to go in the bread, 1 Tablespoon for on top
- 1/4 cup melted butter or butter substitute

Directions

Preheat oven to 350 degrees F.

Put Pamela's Baking & Pancake Mix, sugar, salt and baking powder to a mixer and mix. Set aside. Add the water, eggs and canola oil to the dry, and mix for 3 minutes on high. Gently mix in the cheese and chives until just combined. Spray or grease a 4 x 8" loaf pan well, pour in the batter and spread evenly in pan. Add extra chives to the top of the batter if you like.

Bake in preheated 350° oven for 8 minutes. Slit the top of the loaf, lower heat to 325° and bake for 30-35 minutes. Let cool for at least 10 minutes before removing from the pan and resting on a wire rack. Use a serrated knife to slice loaf or freeze loaf before slicing.