

## Sun-Dried Tomato and Olive Bread

Prep time: 35 min.

Bake time: 50 min.

Total time: 1 hr. 25 min.

### Ingredients:

$\frac{3}{4}$  cup drained sun-dried tomatoes

$\frac{1}{2}$  cup black olives (Kalmata), pitted and coarsely chopped

2 TBS oil from sun-dried tomatoes

$\frac{1}{4}$  tsp of salt

2 large garlic cloves, finely chopped

$\frac{1}{4}$  tsp of dried basil

2 cups all-purpose flour

2 large eggs

1 TBS sugar

$\frac{1}{4}$  cup (2 ounces/1/2 stick) butter,  
melted

2 tsp baking powder

1 tsp baking soda

1 cup coarsely crumbled feta cheese

### Procedures:

Adjust oven rack to top third position; preheat oven to 400 degrees F. Coat 9x5x3-inch loaf pan with vegetable spray.

Coarsely chop sun-dried tomatoes and place in small bowl with chopped olives.

Heat sun-dried tomato oil in small nonstick skillet over medium heat. Add garlic and cook 1 minute or until tender. Using rubber spatula, scrape oil and garlic into bowl with sun-dried tomato mixture and cheese. Fold in with rubber spatula just until combined; do not overmix.

Spoon batter into prepared pan, smoothing it on top. Bak for 50 minutes or until tester comes out clean. Carefully turn out onto rack and allow to cool completely before slicing. Makes one loaf.