

TOMATO AND CHEESE BEER BREAD

500 gms SR flour

pinch of salt

1 egg, beaten

1 can of beer

1/3 cup sundried tomatoes in oil, chopped

1 cup grated tasty cheddar (I used about 2/3 cup cheddar and 1/3
grated parmesan)

Preheat oven to 180C and grease a loaf pan. Sift dry ingredients together, add chopped tomatoes and cheese, then stir in liquid ingredients and mix. The dough will be sticky, but that's ok as you don't have to knead it. Tip into pan and bake for approx. 40 minutes. Remove from pan immediately and cool on a rack.