

Eat The View

Recipes and Tips

Quick Olive and Walnut Bread

Preheat oven to 180° C

188 gr plain flour
4 teaspoons baking power
½ teaspoon salt
135 whole wheat flour
1 egg
240 ml milk
2 tablespoons melted butter
120 gr sliced green olives
150 gr chopped walnuts

Beat the egg and mix with the milk and melted butter.

Mix the plain flour, whole wheat flour, baking powder and salt.

Combine the milk and flour mixtures with a few swift strokes and then add the olives and walnuts.

Bake in a greased loaf pan approximately 21 X 11 cm for about 45 minutes.