



# Cheesy olive & sun-dried tomato loaf

<https://www.mainland.co.nz/recipe/cheesy-olive-sun-dried-tomato-loaf.html>



**Prep Time**  
10 mins

**COOKING Time**  
25 mins

**SERVES**  
12

Ready in a jiffy, our mini loaves can be the base of a light lunch or used as canapés when guests arrive. Our Egmont Cheese is perfect in baked treats, and goes well with the hearty flavours of olives and sundried tomatoes.

## Ingredients

- 4 cups self-raising flour
- 1 tsp baking powder
- ½ tsp baking soda
- ½ cup chopped black olives
- 10 sun-dried tomatoes, sliced
- 1 spring onion, finely sliced
- 1 cup grated Mainland Egmont Cheese
- 50g Mainland Unsalted Butter, grated
- 1 ½ cups Anchor Blue Milk
- Spray olive oil

## Method

1. Pre-heat oven to 190°C and spray a tray of mini loaf tins with olive oil spray.
2. Sift flour, baking powder and soda into a large bowl.
3. Add chopped olives, sundried tomato slices, spring onion and cheese and toss together.
4. Stir in grated butter and milk and mix briefly to form a soft dough.
5. Spoon into lightly greased and lined mini loaf tins and top each with a little extra grated Mainland Egmont Cheese.
6. Bake for 15-20 minutes or until puffed, golden and cooked in the centre.