

# Early Spring Garden Herb Loaf

Makes 8 servings

## Ingredients:

- Cooking spray
- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 tablespoon mixed dried herbs
- 1 cup milk
- 1/4 cup olive oil
- 1 egg



## Directions

1. Preheat oven to 350°F. Spray a standard-size loaf pan with cooking spray.
2. Stir together flour, baking powder, salt, and herbs in a large bowl.
3. Whisk milk, olive oil, and egg in a medium bowl.
4. Add the wet mixture to the dry and stir until just mixed.
5. Pour into a greased loaf pan.
6. Bake for 40–45 minutes or until a toothpick comes out clean.

## Cooking Tidbit

Dried herbs are most flavorful when gently folded into batter—overmixing can bruise them and dull their aroma.