

Cheesy Chive Soda Bread

*Courtesy of **The Cast-Iron Skillet Cookbook***

Ingredients:

3 cups white flour
2 cups spelt flour
3/4 cup rolled oats (not instant)
2 tablespoons sugar
1 tablespoon baking powder
1 teaspoon salt
1 teaspoon baking soda
8 tablespoons (1 stick) butter, melted and cooled
2-1/2 cups buttermilk
1 large egg, lightly beaten
1/4 cup chopped chives
1-1/4 cups grated sharp white cheddar cheese
freshly ground pepper

Instructions:

Preheat the oven to 350 degrees.

In a large bowl, combine the flours, oats, sugar, baking powder, salt, and baking soda. Whisk to combine thoroughly. In another bowl, combine the butter, buttermilk, and egg.

Add the milk mixture to the flour mixture, and stir vigorously to blend. Dough will be sticky. Stir in the chives and 1 cup of the grated cheese.

Liberalily grease a 12-inch cast-iron skillet with butter. Scoop and spread the dough into the skillet. Grate pepper over the top; then sprinkle the remaining cheese over it. Using a sharp knife, make an "x" in the center, about 1/2-inch deep, to settle the cheese further into the dough as it cooks.

Bake in the oven for about 1 hour and 15 minutes until golden on top and a toothpick inserted in the center comes out clean. Allow to sit in the skillet for a few minutes before serving.

Makes 1 loaf.