



Cheesy Pepper Bread

Ingredients

200g wholemeal flour
200g plain flour , plus extra for dusting
1 tsp bicarbonate of soda
2 tsp cream of tartar
1 tsp salt
1 tsp caster sugar
25g butter , melted
300ml milk , at room temperature
175g cheddar , coarsely grated
3 tbsp pumpkin seeds
85g ready-roasted peppers from a jar, drained and chopped



Method

1. Heat oven to 190C/fan 170C/gas 5. Sift the dry ingredients into a large bowl and make a large well in the middle. Combine the melted butter and milk, then pour into the well. Mix to a soft dough.
2. Dust the work surface with flour. Add most of the cheddar, 2 tbsp of the pumpkin seeds and the chopped peppers to the dough. Gently knead to combine on the floured surface. Divide into 8 lumps and shape into rough rounds two finger-widths deep.
3. Place the pieces side by side on a floured baking sheet, scatter the remaining cheddar and pumpkin seeds over the top and bake for 30 mins until golden brown and the cheese is bubbling. Cool on a wire rack and eat while warm. The bread can be frozen at this point. To reheat, wrap the bread tightly in foil and bake at 200C/ fan 180C/gas 6 for about 30 mins.