

Salty Cake With Sun-dried Tomatoes And Many Many Herbs

Ingredients:

Difficulty: Easy

(makes 1 loaf in a pan with size: 22×9cm, h:7cm)

2 cups (or 5 dl) all-purpose flour
1 tbsp granulated white sugar
1 1/2 tsp baking powder
1/2 tsp baking soda
1 tsp salt
1 tsp dried oregano
1/2 tsp dried thyme
1 tsp dried basil
1/2 cup (or 1.25 dl) grated cheddar cheese
4 tbsp finely chopped sun-dried tomatoes
(optional, but recommended: 50 gr. chopped olives - any kind you like)
4 eggs
4 tbsp olive oil
1 cup (or 2.5 dl) buttermilk (in Finnish: piimä)

Instructions:

1. Preheat the oven to 180C. Grease your loaf pan and put a baking paper at the bottom (I also cover two large sides to make it easy for the cake to come out).
2. In a big mixing bowl, put the dry ingredients (in the ingredients list, starting with flour and ending with basil). Whisk a little.
3. Add cheddar cheese and whisk. Add sundried tomatoes and whisk. (If you are using olives, add them at this stage too.) Put aside.
4. In the bowl of a standing or hand mixer, put eggs and whisk until fluffy. You can also perfectly make this by hand if you don't have any kind of electric mixer.
5. Add olive oil and buttermilk, whisk until you get a smooth mixture.
6. Pour the mixture on to the other ingredients and fold just until all the dry ingredients are mixed with wet ingredients.
7. Pour the cake batter in prepared loaf pan. Bake in the middle rack of the oven for about 50 minutes, until a toothpick inserted in the middle comes out clean. After it is baked, wait for at least 15-20 minutes for the cake to cool down in the pan, and then take it out and let it cool a bit more before serving. Enjoy with a salad, or just by itself with some tea!