

# LEKKER BROODJIE VIR BRAAI



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500 g Golden Cloud Savoury Muffin Mix

100 ml (40 g) grated mature Cheddar cheese

100 ml (50 g) grated Mozzarella cheese

100 ml (40 g) grated Emmentaler cheese/

50 ml garlic chives, roughly chopped

60 ml sundried tomatoes in olive oil vinaigrette, drained and roughly chopped

12 Calamata pitted olives

80 ml melted butter

70 ml sunflower oil

320 ml milk (ek gebruik sommer karringmelk)

2 eggs

Preheat oven to 180 °C.

Mix the cheeses, garlic chives, sun-dried tomato and half the olives into the dry Golden Cloud Savoury Muffin Mix.

Beat the butter, oil, milk and eggs together and mix into the dry ingredients according to instructions on Golden Cloud pack.

Transfer batter to a greased 22 cm loaf tin.

Lightly press the remaining olives into the top of the loaf and bake for 30 minutes.

Reduce oven heat to 160 °C, cover top with foil and bake for another 20 – 25 minutes or until a skewer comes out clean when

inserted.

Allow to cool slightly before turning out onto a wire rack.

Resep geplaas deur Tinkie Nel Nortmann