

Goat Cheese Quick Bread

Ingredients:

4 tablespoons unsalted butter, softened, plus additional for buttering the loaf pan
1 large egg, beaten
1 cup reduced-fat (1 percent) milk
1 cup all-purpose flour
1 cup white whole wheat flour
1 tablespoon baking powder
1 teaspoon dried rosemary, roughly chopped, or 1/2 teaspoon chopped fresh rosemary
1/4 teaspoon kosher salt
1/3 cup golden raisins
2 ounces goat cheese, very cold, cut into 1/2-inch chunks



Directions:

Heat the oven to 350 degrees F. Butter a 9-inch loaf pan.

Place the egg in a medium bowl; whisk in the milk and 4 tablespoons butter. (It's okay if there are still small chunks of butter remaining after whisking.)

In the Bosch bowl, with the whip whips mix together the flours, baking powder, rosemary and salt. Add the egg mixture and jog the machine a few times until combined. Sprinkle the raisins and goat cheese over the batter; and gently jog in with just 2 or 3 pulses.

Pour into the prepared pan and bake until a toothpick inserted into the middle of the bread comes out clean, 50 to 55 minutes. Cool slightly, and slice.