



Parmesan Herb Bread

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1-1/2 Pound Loaf (16
Servings)

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Parmesan Herb Bread is a savory bread machine recipe perfect for pleasing a crowd. Whether you make it for an appetizer, side dish, or even a dish to pass for a party, this recipe pairs well with a variety of meals. With ingredients like parmesan and Italian spices, you can't go wrong with this bread.

Ingredients

- 2-1/2 Teaspoon(s) quick-rising yeast
- 2-3/4 Cup(s) Bread Flour
- 1 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/2 Cup(s) Grated Parmesan Cheese
- 1 Tablespoon(s) granulated sugar
- 1 Teaspoon(s) Salt
- 1/2 Teaspoon(s) Italian seasoning blend or dried dill weed
- 1-1/3 Cup(s) Buttermilk
- 2 Tablespoon(s) vegetable oil (preferably olive oil)

Cooking Instructions

1. Bring all refrigerated ingredients to room temperature by letting them stand on counter about 30 minutes.
2. Place yeast in bread machine pan according to directions in manual.
3. In medium bowl, combine flour, oats, cheese, sugar, salt and Italian seasoning; mix well.
4. In separate bowl, combine buttermilk and oil; mix well.
5. Place dry ingredients and buttermilk mixture in bread machine pan according to manual.
6. Select white bread and light crust settings.
7. Remove bread from pan to wire rack.
8. Cool completely before slicing.