

# Kale & Feta Bread

Bialik College Kitchen Garden Program



**Bialik College**

## Ingredients:

- 2.5 cups spelt flour
- 2 teaspoons baking powder
- pinch of sea salt/pepper
- 2 cups shredded kale
- ½ cup parsley, chopped
- ¼ cup mint, chopped
- ¼ cup sage, chopped
- 150g feta cheese, crumbled
- 1 cup Greek yoghurt
- ½ cup olive oil
- 2 eggs
- grated parmesan cheese

## Equipment:

- loaf tin
- jug
- large bowl
- metric measuring cups/spoons

## Method:

1. Preheat oven to 180C and grease and line a loaf tin.
2. In a large bowl combine the flour, baking powder, salt, pepper, kale, herbs and feta cheese. Set aside
3. In a large jug, whisk the yoghurt, olive oil and eggs.
4. Add to the flour mixture. Sit until just combined. (don't over mix, the dough will become tough.)
5. Pour batter into your loaf tin and top with parmesan cheese.
6. Bake for approximately 45 minutes.
7. Allow to cool in tin for 5 minutes before inverting out of tin.