



Herb and Olive Oil Loaf

Barb N served this tasty loaf at our **Bringing Herbs Inside for the Winter** herbal display table at Missouri Botanical Garden on September 30, 2017.

1 T butter	1 T fresh thyme, chopped
3 yellow onions, chopped	1 T fresh rosemary, chopped
4 large eggs	1 T fresh sage, chopped
½ c extra virgin olive oil	2¼ t baking powder
¾ c milk	1 t salt
2¼ c all purpose flour	½ t ground pepper
¼ c fine corn meal	

Cook onions in butter until golden and caramelized.

Set aside. (This step can be done a day ahead and onions refrigerated).

When ready to bake, preheat oven to 350 degrees.

Butter and flour a 9 by 5 loaf pan.

Put eggs in mixer and beat on high while drizzling in olive oil until all mixed in.

Add milk and beat on medium speed.

By hand, in another bowl, mix flour, corn meal, herbs, baking powder, salt, and pepper.

Turn the mixer to low and slowly add flour mixture to egg mixture.

Mix until combined.

Fold in caramelized onions.

Pour into prepared pan.

Bake until wooden toothpick inserted in center, comes out clean, about 50 to 55 minutes.

Let cool in pan for a few minutes.

Remove from pan and cool on rack.

Delicious!