

### Recipe No 7 : Cheese and Celery Loaf

**Ingredients :** 450g (16oz) S R flour, 2 level tsp salt, 50g (2oz) butter, 3 large sticks of celery, grated, 150g (5oz) mature cheddar cheese, grated, 1 clove garlic, crushed, 1 large egg, beaten with added milk to make up to half a pint.

**Method :** Preheat oven to 160°C / 140°C / gas mark 7.

Grease a 2lb (900g) loaf tin. Put flour and salt in a bowl and rub in the butter. Stir in the grated celery, cheese and garlic. Add the egg and milk and mix to form a soft dough. (add more flour if too wet). Turn on to a floured board and knead lightly. Place in the tin. Bake for approximately 50 minutes until well risen and golden brown. Leave in tin for 5 minutes before turning out to cool on wire rack.

*Ovens vary - temperatures and cooking times shown may need to be adjusted for best results.*

*Use EITHER the metric OR the imperial measures given - do not mix them!*

*Abbreviations used : tsp = teaspoon, dsp = dessert spoon, Tbsp = tablespoon.*

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