

KALE AND FETA BREAD

5 cups plain flour
4 tsp baking powder
Pinch of sea salt and of pepper
4 cups shredded kale leaves
1 cup chopped parsley leaves
½ cup chopped mint leaves
¼ cup chopped dill leaves
300 g feta, crumbled
2 cups yoghurt
1 cup olive oil
4 eggs
Grated parmesan to scatter

METHOD

- 1- Preheat fan- forced oven to 160 degrees.
- 2- Grease and line two 22cm x 13 cm baking tins with baking paper.
- 3- In a large bowl, combine the flour, baking powder, salt, pepper, kale, herbs and feta. Set aside.
- 4- In a large jug, whisk the yoghurt, olive oil and eggs to combine. Add to the flour mixture and stir until just combined.
- 5- Pour the batter into the prepared tins, scatter over the parmesan and bake for 45 minutes or until golden and a skewer inserted into the centre comes out clean.
- 6- Allow to cool in the tin for 5 minutes, then invert onto a wire rack.