



Pepperoni Pizza Quick Bread

READY IN



125 min.

SERVINGS



8

CALORIES



364 kcal

MORNING MEAL

BRUNCH

BREAKFAST

Ingredients

- 2.3 teaspoons double-acting baking powder
- 0.3 teaspoon baking soda
- 0.3 teaspoon pepper black freshly ground
- 2 large eggs
- 2.5 cups flour all-purpose
- 0.3 cup olive oil plus more for coating the pan
- 1.5 teaspoons oregano dried
- 3.5 ounces pepperoni
- 0.5 teaspoon salt fine

- 8 ounces whole-milk mozzarella
- 0.8 cup sun-dried olives packed in oil (4 ounces) drained coarsely chopped
- 0.8 cup milk whole

Equipment

- bowl
- frying pan
- baking paper
- oven
- knife
- whisk
- wire rack
- loaf pan
- toothpicks
- spatula

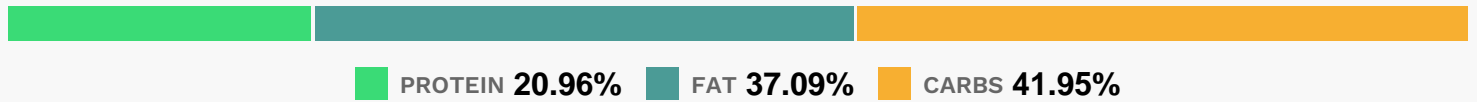
Directions

- Heat the oven to 350°F and arrange a rack in the middle. Generously coat a metal 9-by-5-inch loaf pan with olive oil. Line the bottom of the pan with parchment paper and coat the paper with oil as well; set aside.
- Whisk the flour, baking powder, oregano, salt, baking soda, and pepper together in a large bowl until aerated and any large lumps are broken up.
- Add the cheese, pepperoni, and tomatoes and toss in the flour mixture until the pieces are separated and evenly coated; set aside.
- Place the eggs, milk, and measured olive oil in a medium bowl and whisk until smooth.
- Add the egg mixture to the flour mixture and stir until the flour is just incorporated, being careful not to overmix (a few streaks of flour are OK). The batter will be very thick. Using a rubber spatula, scrape the batter into the prepared pan, pushing it into the corners and smoothing the top.
- Bake until the bread is golden brown all over and a toothpick inserted into the center comes out clean (test several spots because you may hit a pocket of cheese), about 40 to 45

minutes.

- Place the pan on a wire rack to cool for 15 minutes. Run a knife around the perimeter of the bread and turn it out onto the rack.
- Remove and discard the parchment paper.
- Let the bread cool for at least 30 minutes more before slicing.

Nutrition Facts



Properties

Glycemic Index:37.5, Glycemic Load:23.66, Inflammation Score:-7, Nutrition Score:16.823913159578%

Flavonoids

Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg

Nutrients (% of daily need)

Calories: 364.29kcal (18.21%), Fat: 15.12g (23.26%), Saturated Fat: 4.05g (25.34%), Carbohydrates: 38.47g (12.82%), Net Carbohydrates: 35.46g (12.89%), Sugar: 5.56g (6.18%), Cholesterol: 66.38mg (22.13%), Sodium: 743.89mg (32.34%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 19.22g (38.45%), Calcium: 399.66mg (39.97%), Selenium: 27.06µg (38.66%), Phosphorus: 357.63mg (35.76%), Manganese: 0.56mg (28.11%), Vitamin B1: 0.42mg (27.93%), Vitamin B2: 0.45mg (26.54%), Folate: 88.73µg (22.18%), Vitamin B3: 3.94mg (19.72%), Iron: 3.53mg (19.6%), Potassium: 516.99mg (14.77%), Zinc: 2.16mg (14.39%), Fiber: 3.01g (12.04%), Copper: 0.24mg (11.81%), Vitamin K: 12.33µg (11.74%), Magnesium: 45.86mg (11.46%), Vitamin B12: 0.66µg (10.95%), Vitamin E: 1.38mg (9.17%), Vitamin B5: 0.81mg (8.14%), Vitamin B6: 0.16mg (7.92%), Vitamin A: 337.77IU (6.76%), Vitamin C: 4.05mg (4.91%), Vitamin D: 0.66µg (4.42%)