

Parmesan Ham and Thyme Bread

<http://unihomemaker.com/2013/02/05/parmesan-ham-and-thyme-bread/>

Ingredients:

- 4 slices of ham, diced (I used the rectangular sliced ham. Reserve 1/2 for the batter and 1/2 for sprinkling on top)
- a drizzle of olive oil for cooking

- 2 1/3 cups of all-purpose flour
- 2 teaspoons of baking powder
- 1 teaspoon of salt
- 1/2 teaspoon of black pepper
- 1/2 teaspoon of baking soda
- 1 cup of grated parmesan cheese plus extra for sprinkling
- 2 very large sprigs of fresh thyme, leaves stripped and finely chopped (3/4 goes into the batter and reserve 1/4 for sprinkling on top)
- 2 eggs, lightly beaten
- 1/2 cup of olive oil
- 1/2 cup of sour cream
- 1 cup of milk

Preparation:

In a small pan over medium high heat combine ham and olive oil. Cook ham until slightly brown, about 3-4 minutes. Using a slotted spoon, transfer ham to a plate lined with paper towel. Set aside and let it cool.

Preheat the oven to 375 degrees F. Grease a 9" x 13"-inch baking pan.

Using a stand mixer (or mix by hand) combine flour, baking powder, salt, black pepper, baking soda, parmesan cheese and 3/4 of chopped fresh thyme. Mix well and set aside.

In a medium bowl whisk eggs, olive oil, sour cream and milk. Slowly pour the egg mixture into the flour mixture and mix until just moistened. Fold in 1/2 of the diced ham and pour batter into the prepared pan. Using a spatula, distribute your batter evenly around the pan. Sprinkle the other 1/2 remaining ham on top, along with a small handful of grated parmesan cheese and 1/4 remaining of chopped thyme. Bake for 18-22 minutes or until toothpick/tester inserted into the center comes out clean. Let the bread cool slightly for 5-7 minutes before serving.