

Savory Ham Cheese and Olive Cake

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Ingredients:

- 4 eggs
- 2 tablespoons of unsalted butter, melted and cooled
- 1/3 cup of olive oil
- 1/2 cup of white wine (I used a Chardonnay)
- 1/4 cup of port
- 1 2/3 cups of all-purpose flour
- 2 1/2 teaspoons of baking powder
- 1/4 teaspoon of pepper
- 2 cups of ham, chopped
- 1 cup of green olives with pimento, sliced
- 1 cup of shredded pepper jack cheese

Preparation:

Preheat the oven to 400 degrees F. Grease a 9-inch loaf pan.

In a medium bowl whisk together eggs, butter, olive oil, white wine and port; set aside.

Using a stand or electric mixer (or mix by hand) stir together flour, baking powder, pepper, chopped ham, green olives and cheese. Slowly pour the egg mixture into the flour mixture and mix until just moistened. Do not over mix.

Pour batter into the prepared pan and bake for 45-50 minutes or until toothpick/tester inserted into the center comes out with a few crumbs attached. Let the bread cool completely before cutting into the pan.