

# Mini Ploughman Bacon Loaves



Makes about 12–14 loaves

Cooking time 20–25 minutes

Oven temperature Gas Mark 4, 180°C, 350°F

## Ingredients

240g premium Wiltshire cure unsmoked back bacon rashers, trimmed and cut into large pieces

450g (1lb) plain flour

30ml (2tbsp) baking powder

Pinch salt

4 eggs, medium

450ml (¾pt) semi skimmed milk

25g (1oz) butter

5-6 pickled onions, sliced

50g (2oz) Cheddar cheese, cut into small cubes

1 tomato, roughly chopped

## Method

- 1 Preheat oven to Gas Mark 4, 180°C, 350°F.
- 2 Into a large bowl place flour, baking powder and salt
- 3 Break eggs into a jug and lightly mix with a fork. Add the milk and mix together
- 4 Place the butter into a hot frying pan and add the bacon, cook for 2–3 minutes until bacon is cooked through. Allow to cool slightly
- 5 Add the cooked bacon to the flour and mix, and then add the onions, cheese and tomato
- 6 Fold together the bacon and flour mixture with the egg and milk mix, using a large spoon until all ingredients are thoroughly combined – but don't over mix!
- 7 Fill each lined mini loaf tin or large muffin case almost to the top with about 3 large spoonfuls of the mixture
- 8 Cook in a preheated oven for about 20–25 minutes until well risen and golden

Serve hot or cold, sliced with or without butter, extra pickled onions and cheese!

