



Olive Savory Bundt

INGREDIENTS:

- 3 1/2 cups flour
- 6 eggs
- 3/4 cup olive oil (not extra virgin since flavor is too strong)
- 1 cup whole milk
- 1 cup grated cheese (50/50 Parmesan & Pecorino)
- 3 tsps baking powder
- Salt and pepper to taste
- 10 Ozs diced cheddar cheese
- 8 Ozs pitted calamata olives (drained weight)
- 8 Ozs pitted green olives (drained weight)
- 4 Ozs sundried tomatoes, diced

DIRECTIONS

- Grease and flour a Bundt or other tube pan. Set aside.
- Preheat oven to 375F.
- Mix flour and baking powder and set aside.
- Cut drained olives in half horizontally (not vertically since you'll want to see the little holes when cutting slices). Set aside.
- Place eggs, oil, milk, a pinch of salt and a tsp of pepper in a large bowl.
- Mix on medium with electric mixer until well-blended.
- Add grated cheese and blend again.
- Reduce speed to low and add flour mixture, a little at a time until fully absorbed.
- Dough should be a little thicker than cake batter. If it's too solid, add a tad more milk.
- Next, by hand, using a spatula, add the cut olives, the cut up sundried tomatoes and the diced cheese.
- With gentle movements, incorporate all the cut up ingredients in the dough.
- Make sure they are well-distributed.
- Pour batter evenly in prepared baking pan.
- Level off with spatula if needed.
- Bake in hot oven for about 50 minutes or until golden on top and when toothpick inserted into cake comes out clean.
- Cool a few minutes before removing from pan.
- Serve warm.



NONNA'S TIPS

- Use olives from a jar (imported) not a can because they will have a firmer consistency and better flavor. Also, make sure to drain and blot any liquid from the olives before adding to batter.
- You may use any semi-dry cheese of your choice: Swiss, provolone, Gouda (for smoky taste), etc.
- Do not slice this bread when it's just out of the oven because it will crumble. You want the cheese to set before slicing. Serving it warm is the perfect option.