



Jalapeño Cheddar Unleavened Bread

INGREDIENTS

- 1/2 Cup Sour Cream (room temp)
- 3 eggs (room temp)
- 1 & 1/2 stick of Salted real butter (room temp)
- 1 Cup Grated Cheddar
- 1/2 Cup of Sugar
- 1 Diced Jalapeño
- 1 Tsp Garlic Powder
- 1 Tsp Onion Powder
- 1 & 1/2 cup of flour (I use organic arrowhead mills)

DIRECTIONS

1. Preheat oven to 325 and prepare cake pan
2. Cream together the butter and sour cream (5-10 minutes)
3. Add sugar (mix until fluffy)
4. Add eggs one at a time (mix for 1-2 minutes after each egg)
5. Add seasoning and jalapeños
6. Add flour (mix until combined), then fold in cheese
7. Add batter to pan and bake for 20-30 (depending on your oven)