



## Savory Air Fryer Unleavened Bread (garlic, cheddar & herbs)



*Yield: a half pan.*

*This savory unleavened bread is crispy on top but moist, cheesy and flavorful on the inside! Use this recipe as a guideline to create your own flavor combinations. For example, sour cream and onion, or turkey bacon and gouda.*

### Ingredients

- 1 stick of butter
- 1 cup of all purpose flour
- ¼ - ⅓ cup of sugar
- 1 tbsp of cornmeal
- 2-3 garlic cloves (finely minced)
- \*1 tbsp of chopped herbs (ex: Rosemary, Parsley, Thyme, and/or Oregano)
- 1 scallion stalk (chopped)
- 2 tbsp of sour cream, cream cheese, or even mayo (for extra moisture and fluffiness)
- 2 eggs
- ¼ - ½ cup of shredded cheddar cheese
- About ¼ - ⅓ cup of milk

*\*save a pinch of the chopped herbs to use as garnish.*

**Spices:** You can season it however you choose. I used a mix of the following: ¼ tsp each, of salt, cracked pepper, garlic powder, and smoked paprika. I also added Italian seasoning and onion powder, to taste.

**Note:** You can use a mixer, or mix the batter by hand using a large bowl and a wooden spoon. If using a mixer, use the paddle attachment to avoid aerating the eggs.

### Instructions:

1. Melt the butter in a microwave safe dish or use softened butter for a more cake-like texture.
2. Add the melted butter to a mixing bowl. Mix it with the sugar and sour cream, until pale or fluffy.



3. While the butter and sugar mixture is creaming, prepare the dry and wet ingredients in separate containers.
4. For the dry mix: sift the flour into a bowl. Then add the salt, spices, cornmeal, cheese and chopped herbs. Set it aside.
5. For the wet mix: using a liquid measuring cup, measure the milk into another bowl. To this, add 2 room temperature eggs and the minced garlic. Butter extract would be a tasty addition here too. Combine well and set aside.
6. Return to the butter and sugar mixture. Scrape down the sides of the bowl and quickly mix it again.
7. Add in about half of the wet ingredients. Mix it in at low speed.
8. Now, add in half of the dry ingredients. Mix it in at low speed and scrape down the sides.
9. Continue this process of alternating between mixing in the wet and dry ingredients, until all the mixtures have been added. Make sure to scrape the bowl once more, and briefly mix to ensure that everything is well combined.
10. Pour the batter into a buttered dish, small enough to fit in your air fryer; or prep a small pan, if you plan to bake this in an oven.
11. Add a fine sprinkle of sugar, a tiny pinch of salt and cracked black pepper to the top before baking.
12. Cooking time will vary. In a standard air fryer, use the cake mode and cook it for about 20-25 minutes, or until it is well cooked in the center. In an oven, bake at 325°F for about 25-30 minutes or until well cooked in the center.
13. Once baked, garnish the top with any remaining chopped herbs. This is best served alongside a soup or a tasty dinner, in place of the rolls. Enjoy!