

Nina's Olive Bread

Source: Nina Hoelz Gutweiler, May 2002

Ingredients

- 1 cup Flour
- 1 teaspoon Baking Powder
- 4 Eggs, Lightly Stirred
- 6 $\frac{2}{3}$ dl Olive Oil
- 6 $\frac{2}{3}$ dl White Wine, Drier Is Better
- $\frac{1}{2}$ g Gruyère Cheese, Cut In Small Squares
- 20 each Black And Green Olives
- $\frac{1}{2}$ g Cooked Ham, Cut In Little Squares
- Salt And Pepper To Taste
- Butter For Pan

Method

Mix flour and baking powder together in large bowl. Add eggs and half the olive oil and mix it up. Add rest of olive oil and wine and mix until it looks like dough. Add gruyère, olives and ham and mix.

Butter lightly the form -oops pan which is a loaf pan (24 cm. long) until about 1 inch from top.

Bake at about 375°F (190 degree) for about 40 minutes or until cake pulls away from pan. Take out right away.

Cool awhile before cutting.

Lecker!!!