**BACON CHEESE QUICK BREAD**

Andrew Purcell

* **Yield:** 16 servings
* **Prep:** 15 minutes
* **Cook:** 60 minutes

**Ingredients**

* 1. Cooking spray
  2. **6**slices bacon, chopped
  3. **1 1/4** cups all-purpose flour
  4. **3/4**cup cornmeal
  5. **2**teaspoons baking powder
  6. **1** teaspoon baking soda
  7. **1**teaspoon coarse salt
  8. **1/2**teaspoon cayenne
  9. **3/4**cup milk
  10. **1/2**cup condensed Cheddar cheese soup, undiluted
  11. **2**tablespoons canola oil
  12. **1**large egg
  13. **2** green onions, finely chopped
  14. **3/4**cup shredded Cheddar cheese

**Instructions**

1. Preheat oven to 350F. Spray a 9 x 5-inch loaf pan with cooking spray.

2. In a medium skillet over medium heat, cook bacon until crisp, stirring occasionally; drain on paper towels.

3. Whisk together flour, cornmeal, baking powder, baking soda, salt and cayenne in a large bowl.

4. Whisk together milk, soup, oil and egg. Add soup mixture to flour mixture; stir until just incorporated. Fold in green onions, cheese and bacon. Scrape into prepared pan.

5. Bake about 40 minutes, or until a wooden pick inserted near the center comes out clean. Let cool on a wire rack 15 minutes; remove from pan. Serves 16.

**Nutritional Info** *\*per serving*

* Calories 120
* Fat 6g
* Cholesterol 20mg
* Sodium 420 mg
* Carbohydrate 13g
* Fiber 1g
* Protein 5g