

Parmesan Onion Soda Bread

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2 ½ cups all-purpose flour
1/3 cup freshly grated Parmesan cheese
2 Tbs. sugar
1 tsp. baking powder
1 tsp. baking soda
¼ tsp. salt
2 Tbs. chopped onion

1 (8 ounce) carton (1 cup)
LAND O LAKES® Light sour
cream or dairy sour cream
¼ cup milk
1 egg white, slightly beaten
2 Tbs. grated Parmesan cheese
3 Tbs. LAND O LAKES® butter

Heat oven to 375°F. In large bowl combine flour, ⅓ cup Parmesan cheese, sugar, baking powder, baking soda, salt and onion. Cut in butter until crumbly. Stir in light sour cream and milk just until moistened. Turn dough onto lightly floured surface; knead until smooth (1 minute). Divide dough in half; shape each half into round loaf. Place on greased cookie sheet. Brush tops of loaves with egg white; sprinkle with 2 Tbs. Parmesan cheese. Cut an X about ½-inch through top of each loaf. Bake for 40-50 minutes or until golden brown. **YIELD:** 2 loaves (24 servings)