



### **Dried Tomatoes and Pine Nuts Plumcake**

Inspired by Italian Recipe from Worldrecipes Expo2015

- 2 cups all purpose flour
- 1/2 cup white whole wheat flour
- 1 Tablespoon baking powder
- 1 teaspoon salt
- 1/8 teaspoon ground red pepper
- 1/8 teaspoon ground black pepper
- 3 ounces shredded Parmesan Reggiano cheese
- 1/4 cup pine nuts or chopped almonds
- 1 cup low fat milk
- 1/2 cup sour cream
- 3 Tablespoons olive oil
- 2 eggs, lightly beaten
- 1/3 cup chopped oil marinated sun dried tomatoes
- 1 to 2 Tablespoons chopped fresh basil
- 6 cherry tomatoes
- 3 Tablespoons pine nuts or chopped almonds

Preheat oven to 350 degrees F. Lightly greased 9x5 inch loaf pan; set aside.

In a large bowl, sift all purpose flour, whole wheat flour, baking powder, salt, red pepper, and black pepper. Stir in shredded cheese and pine nuts. Set aside.

In a mixing bowl, beat milk, sour cream, olive oil, eggs, sun dried tomatoes and basil until golden color. Stir in dry ingredients just until batter forms. Spoon into prepared pan evenly. Arrange cherry tomatoes over the top, lightly pressing into the dough; sprinkle with pine nuts as desired.

Bake in preheated 350 degree F oven for 55 to 60 minutes or until golden brown and inserted toothpick comes out clean. Let rest in pan about 5 to 10 minutes. Loosen sides; remove from pan to cooling rack. Serve in slices. Yield: one loaf

**Cook's Notes:** It can be made with almonds, pine nuts, or a combo of both. If desired, sprinkle the top with some grated Parmesan cheese.

**About the Recipe:** A rustic, sun dried tomato quick bread flavored with the rich flavor of aged Parmesan Reggiano cheese and fresh bits of basil. The plump roasted cherry tomatoes add a burst of juicy fresh flavor. It is easy enough to make for that company risotto dinner and special enough to captivate the taste buds of your guests.