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SPINACH SWEET BREAD

This tea bread was served at a luncheon at Caprilands Herb Farms in Connecticut. It's based on a medieval recipe from 13th century Rome. We've been baking it for over 20 years and it always gets rave reviews. Makes one regular size loaf or two small ones.

1 cup sugar
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
2 teaspoons finely crumbled mixed dried herbs (such as parsley, thyme, rosemary, mint, lemon verbena)
1/2 cup sliced almonds
1/2 cup vegetable oil
2 large eggs
2 cups chopped fresh spinach (if frozen, drain well)
Butter for greasing pans

Preheat oven to 400° F. Using a wooden spoon or hand-held mixer, mix all dry ingredients. Then add oil, eggs and spinach. Beat until well blended. Lightly grease one loaf pan or two half-size loaf pans with butter and pour in batter. Bake at 400° for 30 minutes or until edges are just starting to brown and a cake tester comes out clean. Remove from pan and let cool. Freezes well.