

Jay's Vegetarian Spinach Cob Loaf

Recipe from Jay, a friend of the Pinnacle Foundation

INGREDIENTS:

450g cob loaf
250g frozen spinach, thawed
250g cream cheese, softened
300ml tub sour cream
40g packet French onion soup mix
Crackers to serve

METHOD:

Step 1

Preheat oven to 180C (160C if fan-forced).

Line a large baking tray with baking paper.

Step 2

Cut 4cm off the top of cob loaf to form a lid. Scoop bread from centre of loaf, leaving 1.5cm edge. Tear up the excess bread pieces for later.

Step 3

Squeeze out any excess moisture from spinach, discarding any liquid. Combine spinach, cheese, sour cream and soup mix in a large bowl. Season with salt and pepper.

Step 4

Spoon mixture into loaf. Top with lid. Place on prepared tray. Arrange bread pieces in a single layer around loaf. Bake for 20 minutes or until golden. Serve with cut vegetables and extra crackers if desired.



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